WILTON

Bridal Cakes

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Wilton Method Cake Decorating Classes!
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For complete information on Wilton products, see the current Wilton Yearbook of Cake Decorating. Many products shown will be available where Wilton products are sold. You can also write or call:
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A World of Choices

Selecting a wedding cake is an exciting, personal event. For over half a century, couples have turned to Wilton for a cake that beautifully expresses their feelings on their special day. *Bridal Cakes*, our latest wedding treasury, is filled with unique choices for that once-in-a-lifetime cake.

From country garden masterpieces and refined, Victorian styles to the ultimate in glamorous contemporary designs, the Wilton cakes in this book provide inspiration both for the couple and the decorator. Each is presented in the Wilton way — including complete decorating instructions, construction techniques, patterns and product listings. Wilton ornaments, with exceptional details that coordinate beautifully with our cakes, provide the perfect crowning touch.

Whatever the style, *Bridal Cakes* makes it easy to achieve the cake of your dreams.

A Garden Wedding

The glorious arbor gazebo,
vine-decorated bands
and sweet violet-hued flowers
harvest bountiful
wedding day memories.

The eight cakes in this section use Pillar Construction.

A Garden Wedding

Shown on page 5. Serves 156.

Accessories you'll need:

- 8, 12, and 16 in. Round Pans
- Tips 1D, 2, 4, 5, 8, 224, and 349
- Violet*, Royal Blue* and Moss Green Icing Colors
- Gazebo Wedding Cake Kit
- Cake Dividing Set
- Cake Circles
- Dowel Rods
- Meringue Powder
- 10 in. Separator Plates (2 needed)
- Arched Tier Set
- 6½ in. Arched Pillars (1 pkg. needed)
- Kolor-Flo Fountain
- Flower Holder Ring
- Ornament: *Everlasting*
- Fresh flowers

*Note: Violet and Royal Blue Icing Colors combined produce the shade shown

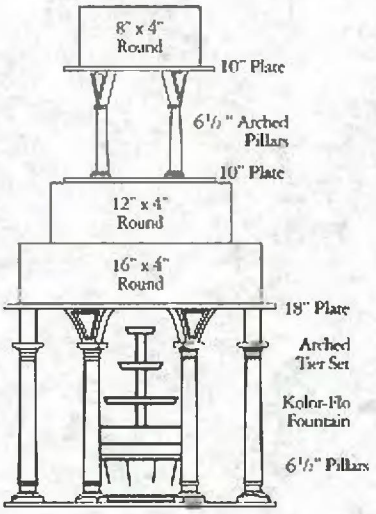
Using royal icing make 36 tip 224 drop flowers with tip 2 dot centers.

Prepare 2-layer cakes for pillar and stacked construction.

Using Cake Dividing Set, 1 in. from tier tops dot mark 8 in. round into 8ths; 12 in. round into 12ths; 16 in. round into 16ths.

On all tiers, using tip 4: Pipe double drop strings between division marks; add dots between strings. On 8 in. and 12 in. tiers, pipe tip 8 bead border around base, add tip 1D smooth band over beads. Pipe tip 2 vines and dots on band, add tip 349 leaves; edge top and bottom of band with tip 2 beads. Pipe top border on all tiers and edge separator plate using tip 5 beads. Attach flowers to all tiers at division marks, add tip 349 leaves.

At reception, assemble fountain, position tiers on pillars, arrange flowers. Assemble and position Gazebo trellis and arch pieces, following package directions. Position ornament.



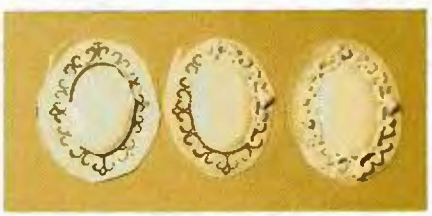
Cameo Appearance

A breathtaking trio in ever-so-soft peach with cameo medallions, beaded drop strings and enhanced shell border. Serves 234.

Accessories you'll need:

- 7, 10, 14 in. Round Pans
- Tips 2, 3, 4, 362, 364
- Creamy Peach Icing Color
- Crystal-Look Separator Plates (Six 9 in., Two 11 in.)
- Crystal-Look Bases (4 needed)
- 5 in. Crystal-Look Pillars (16 needed)
- Cake Dividing Set
- Dowel Rods
- Medallion Pattern (see pg. 96)
- Color Flow Mix
- Pattern Press Set
- Ornament: *Sentimental*
- Ruffle Boards (One 16 in., Two 12 in.)
- Fresh flowers and greenery

Make 16 Color Flow Medallions: Using full-strength color flow, flow in center oval of pattern. Let dry. Pipe scrolls around oval, using tip 2. Let dry. Note: Make extra to allow for breakage.



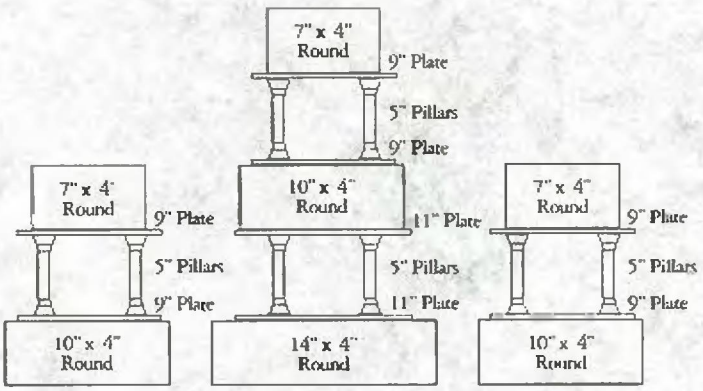
Ice and prepare cakes for pillar construction.

On 10 in. Round Cakes: Divide into 12ths. Mark scallops 1 in. down from top edge of cake. Pipe tip 3 double drop strings. Cover drop strings with tip 3 beads. Add 5 tip 3 vertical beads between scallops. Add tip 362 top shell borders and tip 364 bottom shell borders with a double row of tip 4 dots between shells.

On 14 in. Round Cake: Divide into 4ths. Using Pattern Press mark design, outline design with tip 362, overpipe with tip 3. From top edge of pattern press to cake division point, pipe tip 3 double drop strings. Cover drop strings with tip 3 beads. Add tip 362 top shell border and tip 364 bottom shell border with a double row of tip 4 dots between shells. Position medallions.

On 7 in. Round Cakes: Divide into 4ths. Using Pattern Press, mark design, outline design with tip 362, overpipe with tip 3. From top edge of pattern press to cake division point, pipe tip 3 triple drop strings.

At reception, position ornament and fresh flowers in crystal bases.



Oval Perfection

Clustered roses, distinctive zigzags and the striking Lambeth border present perfectly trimmed oval tiers. Serves 147.

Accessories you'll need:

- Oval Pan Set (3 largest pans used)
- 18 in. Half Round Pan
- 6 in. Square Pan
- Tips 1, 2, 3, 12, 13, 14, 16, 18, 19, 22, 104, 352
- Flower Nail No. 9
- Meringue Powder
- Fanci-Foil Wrap
- Cake Boards
- 3 in. Filigree Pillars (1 set needed)
- 5 in. Filigree Pillars (1 set needed)
- 11 ½ x 8 ½ in. Oval Plates (2 needed)
- 14 ½ x 10 ½ in. Oval Plates (2 needed)
- Ornament: *Sweet Together*

Note: This cake was decorated left-handed.

Using royal icing make 40 tip 104 roses with tip 12 bases.

Position two half round and three 6 in. square 1-layer cakes in an oval shape on foil-covered sturdy double-thick boards or plywood base. Prepare this base cake and three 1-layer ovals for pillar and stacked construction.

Decorate top tier: Pipe tip 18 zigzag puff-bottom border. Using tips 1, 2, 3, 13, 14 and 19, pipe Lambeth top border: Dot mark every ¾ in. along cake top edge. Pipe tip 19 shell border on cake top about ¼ in. from top edge. Add tip 2 double drop over-lapping strings on cake sides 1 in. deep between division marks. Pipe tip 14 zig-zags on cake top

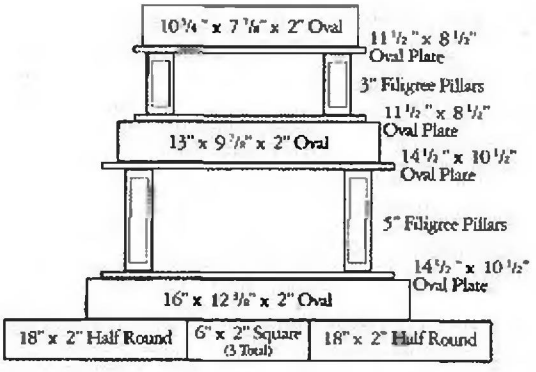
around shell border. Add tip 13 reverse c-motion (left-handed) or c-motion (right-handed) on top of shells, overpipe first with tip 3, then tip 2, then tip 1.

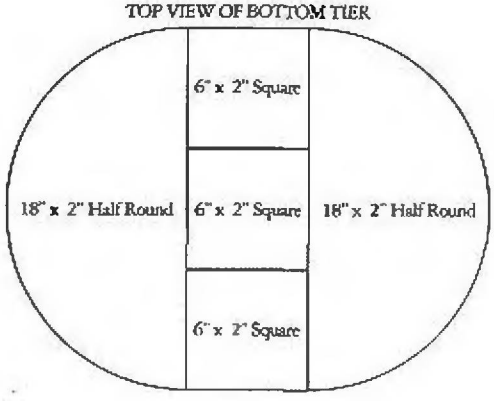
Decorate middle tier: Pipe tip 18 zigzag bottom border. Dot mark top edge of cake every 1 ¾ in.; at mark, dot ½, ¾, and 1 in. down on cake sides. Using tip 3, pipe triple drop strings on cake sides at marks; over-pipe the middle string with tip 2, overpipe the bottom string with tip 2 then tip 1. Add tip 3 dots above string points. Edge separator plate with tip 16 zigzag puff border, add tip 18 zigzag puff border at cake top.

Decorate stacked tiers the same: Pipe tip 22 bottom shell border. Pipe tip 13 zigzag border along shell edge. Add tip 13 reverse c-motion (for left handed decorators) or c-motion (for right-handed decorators) then overpipe with tip 3, then tip 2, then tip 1. Dot mark every 1 ¾ in. along top edge of tier. Pipe tip 3 drop strings between division marks. Pipe tip 18 zigzag puff top border, aligning with strings. Edge plate with tip 16 zigzag puff border.

Position roses at center of cake tops on middle and bottom tiers; add tip 352 leaves.

At reception, assemble tiers on pillars, position ornament.





Glorious Beginning

Spectacular sprays of morning glories grace tiers trimmed in intricate sotas lacework. Majestic pillar and stacked construction adds to this cake's distinctive beauty. Serves 284.

Accessories you'll need:

- 6, 8, 16 in. Round Pans
- 8 in. Square Pan
- Tips 1, 2, 3, 12, 16, 18, 21, 102, 104, 127D
- Delphinium Blue, Buttercup Yellow Garden Tone Icing Colors
- 1 1/4 in. Lily Nail
- Crystal-Look Tier Set
- 9 in. Crystal-Look Plates (2 needed)
- 5 in. Crystal-Look Pillars (1 pkg. needed)
- Crystal Stairway (4 needed)
- Cake Dividing Set
- Tuk-N-Ruffle
- Dowel Rods
- 15-pc. Decorator Pattern Press Set
- Decorator Brush Set
- Flower Ring Holder
- Kolor Flo Fountain; Fountain Cascade Set
- Crystal-Look Base
- Ornament: *Lace Charm*
- Aluminum foil squares, green florist tape, medium-weight green florist wire, silk leaves

Using tips 1, 2, 102; 1 1/4 in. Lily Nail and foil squares, make 50 Morning Glories. Let dry. Cut green florist wire into fifty 9 in. lengths. Using royal icing and tip 12, pipe a calyx on bottom of Morning Glory; insert wire and smooth with moistened decorator brush. Let dry upside down.

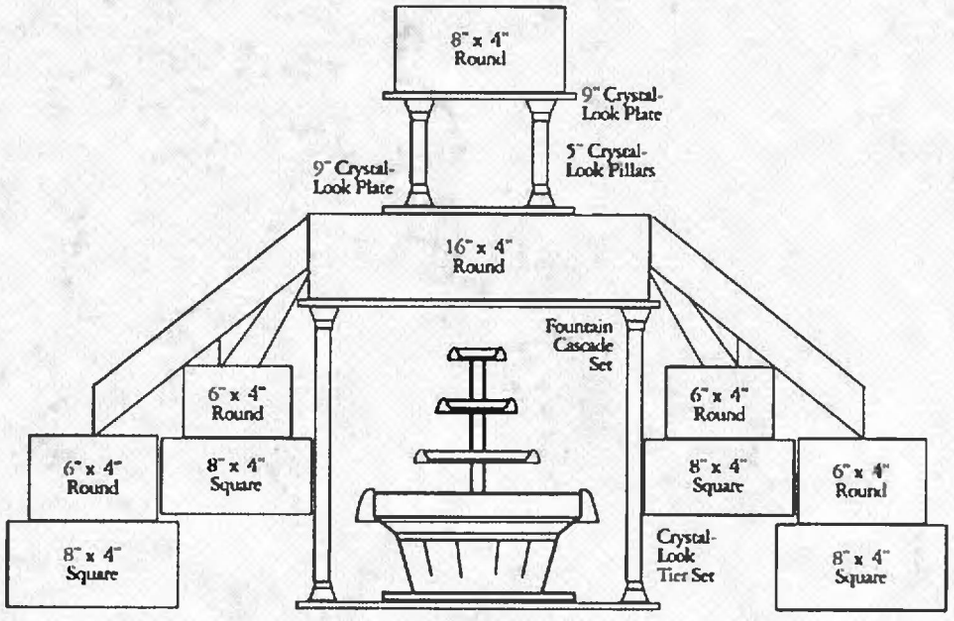
Prepare 2-layer cakes for pillar and stacked construction.

For 8 in. round cake, divide into 12ths. Measure 2 in. down from cake top and imprint 12 scroll designs from Pattern Press Set (1 at each division mark). Cover cake top to scroll pattern with tip 1 sotas. Pipe tip 16 scroll pattern. Between scrolls add tip 16 shells with tip 3 dots. Add tip 21 bottom shell border.

For 16 in. cake, divide into 12ths. Pipe tip 3 string for garland mark and pipe tip 1 sotas. Pipe tip 104 double ruffle, add tip 16 shells above ruffles. Pipe tip 18 top shell and tip 21 bottom shell border.

For satellite cakes: On 8 in. squares, pipe tip 21 bottom shell border. Overpipe border with tip 127D ruffle. Pipe tip 3 dots. Imprint pattern press, pipe tip 1 sotas, then outline pattern in tip 16. Pipe tip 16 fleur-di-lis on corners, add tip 16 shells to bottom ruffle. For 6 in. rounds, divide into 8ths and imprint small scroll pattern press. Cover cake top to pattern with tip 1 sotas. Outline pattern with tip 16. Pipe tip 16 shells on top edge of cake between each pattern. Add tip 16 bottom shell border. Pipe tip 18 fleur-di-lis from side of 6 in. cake down to top of pattern on 8 in. square. Add tip 3 dots.

At reception: Assemble fountain, add flowers, arrange tiers on pillars. Position satellite cakes, stairways; place crystal floral base with arranged flowers and leaves in center of 9 in. separator plate. Position ornament.



Bountiful Blossoms

Breathtaking cascades of sweet peas adorn this botanical beauty. The romantic rotunda is the perfect site for the wedded couple to celebrate their first dance. Serves 180 (if saving 8 in. cake and serving ball cake).

Accessories you'll need:

- Ball Pan
- 8 in. Round Pan
- 12, 15 in. Petal Pans
- Tips 1D, 2, 2B, 3, 5, 12, 101, 102, 103, 127, 352
- Buttercup Yellow, Juniper Green Garden Tone Icing Colors
- 7 and 9 in. Round Separator Plates (2 each needed)
- 5 and 7 in. Grecian Pillars (1 set each needed)
- Cake Dividing Set
- Cake Boards, Fanci-Foil Wrap
- Dowel Rods
- Crystal-Look Base
- Meringue Powder
- Cake Comb
- Ornament: *Adoring Couple*
- 4 yards 1/8 in. ribbon
- Fresh or silk flowers

Note: If 8 in. cake is served, and 1/2 Ball Cake saved for first anniversary, cake will serve 201.

Make a total of 900 sweet peas using three shades of yellow royal icing. With tip 101 make 50 of each shade; with tip 102 make 175 of each shade; with tip 103 make 75 of each shade.

Ice two 2-layer 12 in. petal cakes and 1/2 Ball Cake smooth. Prepare 2-layer 8 in. round, 12 and 15 in. petals for pillar and stacked construction. Using Cake Dividing Set, mark 1/2 Ball Cake into 8ths. Pipe tip 1D (ribbed side) band around base of cake. Pipe tip 2B (ribbed side) stripe from top of band to center of cake. Add tip 2 beads on top of band and tip 3 beads on bottom. Position flowers, add tip 352 leaves with tip 2 vine trim.

For 8 in. round: Using Cake Dividing Set, dot mark cake into 8ths. Pipe tip 12 band around base. Pipe tip 127 double ruffle, alternating straight ribbon with ruffle. Add tip 2 beads on top of ruffle. Pipe tip 5 top bead border; edge 7 in. separator plate with tip 5 beads. Using tip 12, build base of icing at each division mark to hold floral cascades. Position sweet peas and add tip 352 leaves.

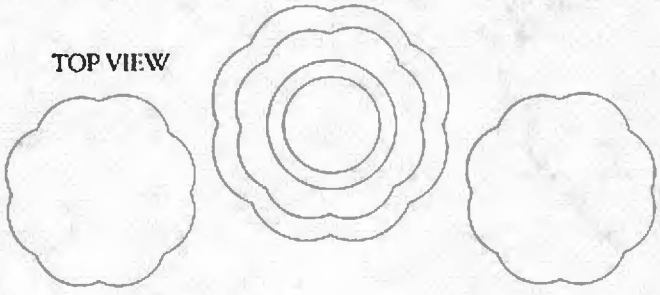
For 12 in. petal: Pipe tip 1D stripe from bottom of cake diagonally to top of each petal. Pipe tip 5 beads at top and bottom border and at edge of 9 in. separator plate. Using tip 12, build a base of icing at each petal to hold floral cascades. Position sweet peas and add tip 352 leaves.

For 15 in. petal: After icing cake, use cake comb on every other petal. Pipe tip 5 top bead border. Pipe tip 12 band around base of cake. Add tip 127 ruffle above band. Add tip 2 beads on ruffle. Using tip 12, build a base of icing at each petal to hold floral cascades. Position sweet peas and add tip 352 leaves.

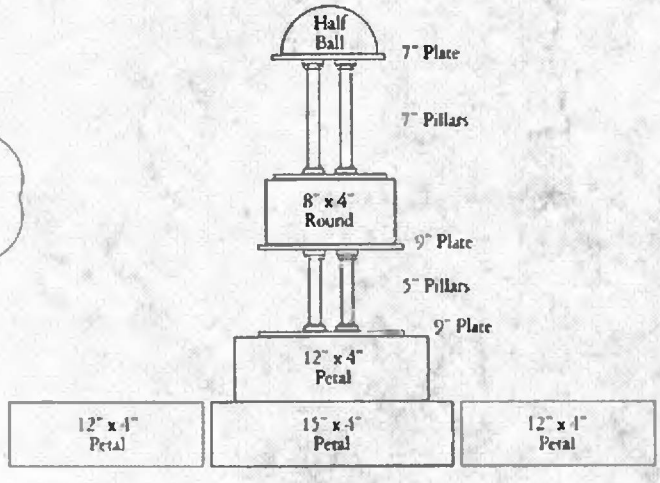
For two 12 in. side petals: Decorate same as 15 in. tier. Add an additional flower cluster on top of each cake, trim with tip 352 leaves and tip 2 vines. Secure ribbon around foil-covered boards.

At reception, position tiers on pillars and side cakes. Add fresh flowers in Crystal-Look Base and ornament.

TOP VIEW



FRONT VIEW



Wrapped in Romance

A spectacular vision of grandeur, afloat in drifts of bows and tulle. The option of ready-to-use roses makes short work of intricate decorating. Serves 116.

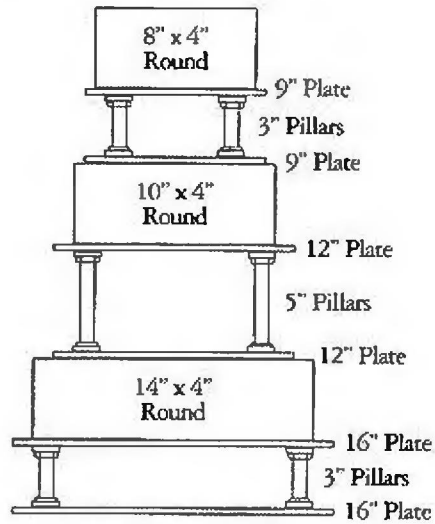
Accessories you'll need:
- 8, 10, 14 in. Round Pans
- Tips 4, 16, 17, 101, 101S, 352
- Flower Nail No. 9
- Meringue Powder
- Cake Circles
- Dowel Rods
- 9, 12, 16 in. Separator Plates (2 of each needed)
- 3 in. Grecian Pillars (2 pkgs. needed)
- 5 in. Grecian Pillars (1 pkg. needed)
- Flower Spikes (2 pkgs. needed)
- Flower Holder Ring (1 needed)
- Mini Bouquets (2 pkgs. needed)
- Pearl Stamens (1 pkg. needed)
- Bomboniere!® Wired Shaping Ribbon, White (8 packages needed)
- Bomboniere!® Lace Scalloped-Edge Tulle, White (1 pkg. needed)
- Bomboniere!® Party Favors Book (Tailed Bow instructions, p. 33)
- Cake Dividing Set
- Florist Wire
- OPTIONAL*: Ready-To-Use White Icing Roses (5 pkgs. medium, 4 pkgs. small)
- Ornament: *I Do*
- Fresh greenery

*If you prefer, make 124 white roses with royal icing—56 tip 101S and 68 tip 101 with tip 4 bases on Flower Nail No. 9.

Prepare 2-layer cakes for pillar construction. Using Cake Dividing Set, mark 8 in. and 10 in. cake into 4ths and 14 in. cake into 8ths. Mark center of garlands 1 ½ in. from top edge of cake. Place roses along garland mark. Add tip 352 leaves.

Pipe tip 17 shells on top borders. Gather 1 circle of lace tulle and tuck ends into flower spikes. Place flower spikes halfway into cake at division marks. Make 16 tailed bows from 36 in. of wired shaping ribbon. Add pearl stamens: wrap around the bow and tie with florist wire. Place into flower spike. Pipe tip 16 scallops around top separator plates.

At reception, place bottom cake on 16 in. separator plate and 3 in. Grecian Pillars. Add fresh greenery around cake. Position top tiers on pillars, ornament and mini bouquets.



Romantic Hideaway

Elegant and intricate gazebo sets a tender backdrop for the exchange of vows. Delicate drop flower garlands trim this garden setting. Serves 306.

Accessories you'll need:

- 8, 12, 16 in. Round Pans
- Tips 2, 16, 17, 18, 21, 129, 224, 225, 349
- Kelly Green, Lemon Yellow, Creamy Peach, Pink, Sky Blue, Violet Icing Colors
- Gazebo Cake Kit
- Arched Tier Set
- 10 in. Decorator Preferred Plates (2 needed)
- 6 ½ in. Arched Pillars (1 set needed)
- Cake Circles
- Dowel Rods
- Meringue Powder
- Triple-thick Cake Board for base cakes
- Crystal-Look Bowls (2 needed)
- Cake Dividing Set
- Double stick tape, for assembling gazebo
- Ribbon, to trim board, approximately 108"
- Fresh flowers and greenery
- Floral styrofoam to hold flowers in bowl
- Ornament: *Perfect Harmony*

Note: For additional servings, another 8 in. cake can be placed in center base.

To cut cake board for bottom cakes, trace six 8 in. cake circles according to "Top View" diagram for pattern. Extend board approximately 1 ½ in. more than your tracing.

Make 125 tip 225 drop flowers in peach with tip 2 white centers. Make 100 each, (yellow and blue) tip 224 drop flowers with tip 2 white centers. Make 80 each (violet and pink) tip 129 drop flowers with tip 2 white centers. Let dry.

Prepare 2-layer cakes for pillar and stacked construction.

For top 8 in. cake, add tip 16 top and tip 21 bottom shell borders. Add assorted drop flowers and tip 349 leaves.

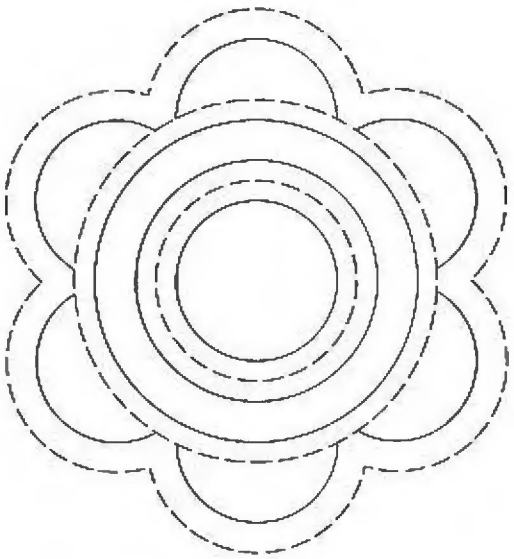
For 12 in. cake, divide into 8ths. Mark with dots of icing 2 in. down from top edge of cake. Pipe tip 16 zigzag garlands. Add tip 16 rosettes at beginning point of each garland. Add tip 18 top and tip 21 bottom shell borders. Add flowers and tip 349 leaves. Pipe tip 18 scallops around edge of plate.

For 16 in. cake, divide into 12ths. Mark with dots of icing 2 in. down from top edge of cake. Pipe tip 16 garlands, to depths of 1 ½ in. and 1 in. Add tip 16 rosettes at beginning point of each garland. Add tip 18 top and tip 21 bottom shell borders. Add flowers and tip 349 leaves.

For 8 in. bottom cakes, divide each into 6ths. Mark center of each garland 2 in. down from top edge of cake. Set 6 cakes in place on board. Position 18 in. plate on top of cakes. Pipe tip 17 zigzag garlands. Add tip 18 top and tip 21 bottom shell borders. Add drop flowers with tip 349 leaves. Pipe tip 18 scallops around plate edge.

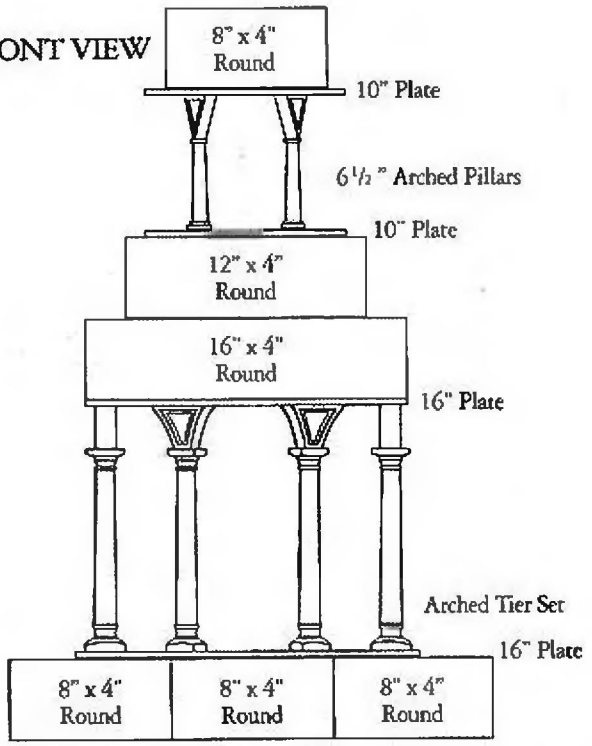
At reception: Position tiers on pillars, assemble gazebo kit following kit directions. (Leave open panel in front of couple.) Place fresh flowers and greenery in crystal-look bowls with oasis. Position ornament.

TOP VIEW



(Board extends 1 ½ in. to dotted line.)

FRONT VIEW



Floral Fantasy

Sumptuous and summery...rich rose blossoms and embellished peach bands reach new heights above our sparkling fountain encircled by elegant filigree pillars. Serves 156.

Accessories you'll need:

- 8, 12, 16 in. Round Pans
- Tips 1, 1D, 5, 7, 10, 12, 101, 102, 103, 104, 352, 362, 363
- Willow Green, Creamy Peach Icing Colors
- Cake Circles
- Meringue Powder
- Dowel Rods
- Flower Nail No. 7
- Kolor-Flo Fountain
- 10 in. Round Separator Plates (2 needed)
- 18 in. Round Separator Plates (2 needed)
- 5 in. Filigree Pillars (1 set needed)
- 12 in. Filigree Pillars (6 needed)
- Crystal Bowl
- Flower Holder Ring
- Cake Dividing Set
- Ornament: *New Beginning*
- Fresh flowers, greenery

Using royal icing, make 82 roses: 44 tip 101 with tip 5 bases; 16 tip 102 with tip 7 bases; 16 tip 103 with tip 10 bases; 6 tip 104 with tip 12 bases. Make 36 rosebuds: 16 tip 101; 8 tip 102, 12 tip 103.

Prepare 2-layer cakes for pillar and stacked construction.

Using Cake Dividing Set, dot mark 8 in. tier into 8ths; 12 in. tier into 8ths; 16 in. tier into 16ths.

On all tiers: Pipe tip 1D band around bases; add tip 1 dots and swirls on bands.

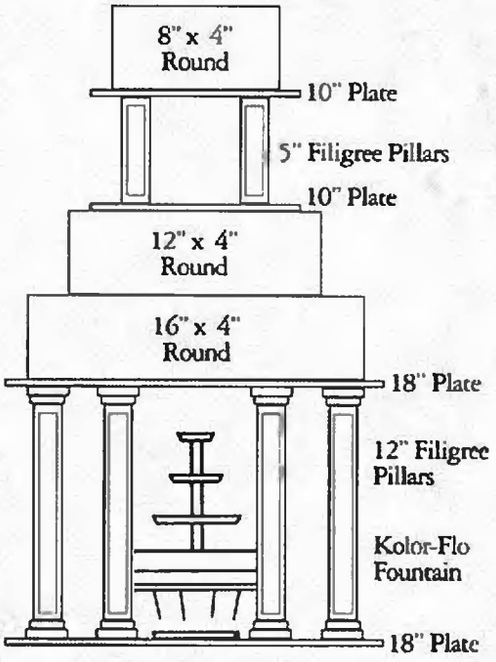
On 8 and 16 in. tiers: Pipe tip 362 zigzag garland between division marks.

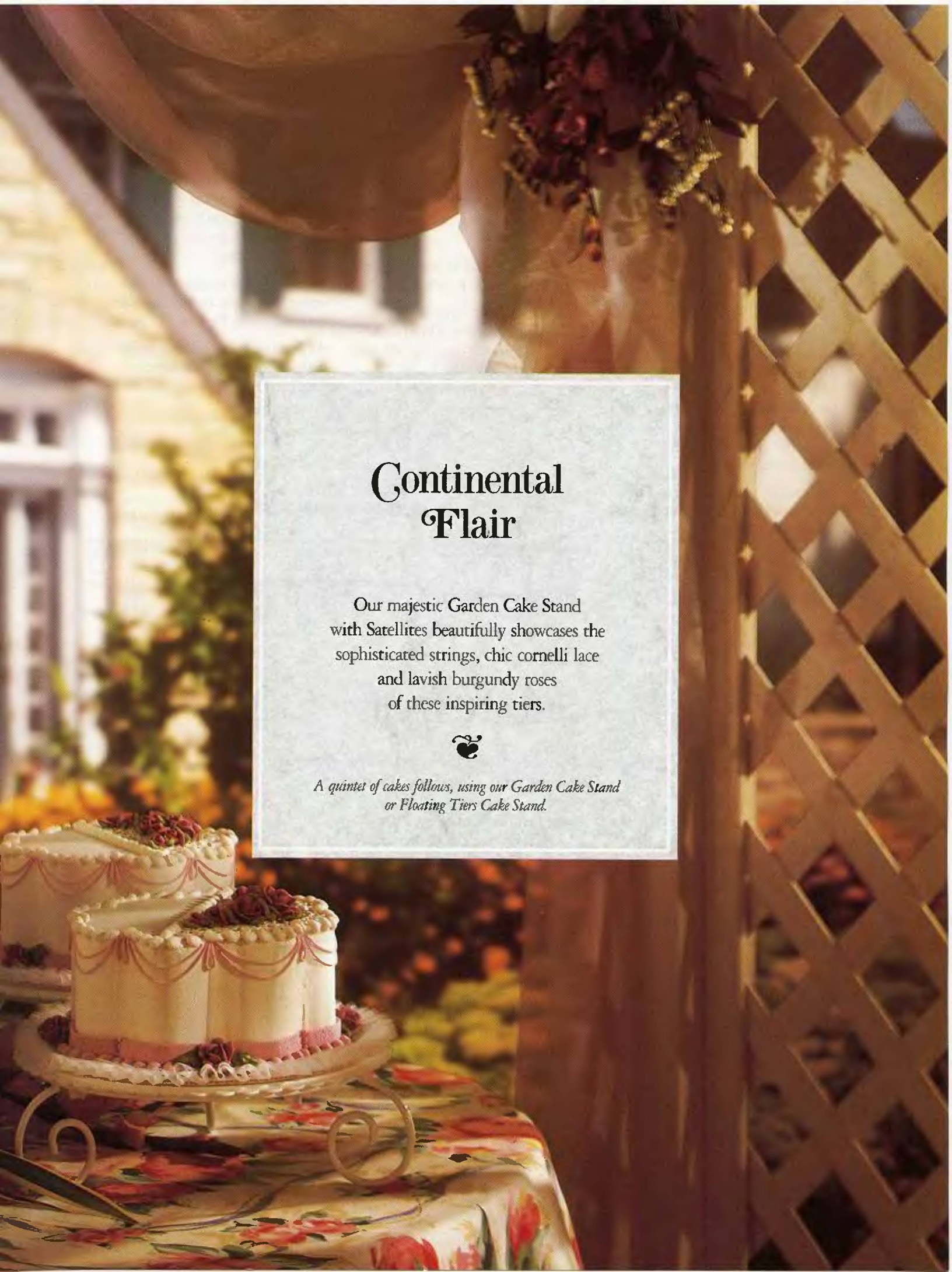
Pipe tip 3 drop strings below garland: double drop strings on 8 in., triple drop strings on 16 in.

On 12 in. tier: Pipe tip 3 double drop strings between division marks; add garland of roses using tip 101 and 102 roses and tip 101 rosebuds. Add tip 352 leaves.

On all tiers: pipe tip 363 bottom and tip 362 top shell borders. Arrange flowers on tiers as follows: On 8 in. tier, add 4 rose sprays using tip 102 and 103 roses and tip 102 rosebuds; on 16 in. tier add 6 rose sprays using tip 103 and 104 roses and tip 103 rosebuds. Place tip 101 roses on each tier at garland points. Add tip 352 leaves.

At reception, position ornament and arranged flowers and greenery.





Continental Flair

Our majestic Garden Cake Stand with Satellites beautifully showcases the sophisticated strings, chic cornelli lace and lavish burgundy roses of these inspiring tiers.

A quintet of cakes follows, using our Garden Cake Stand or Floating Tiers Cake Stand.

Continental Flair

Shown on page 20. Serves 180.

Accessories you'll need:

- 9, 12, 15 in. Petal Pans
- Tips 1D, 2, 3, 12, 104, 352, 362, 363
- Burgundy, Moss Green Icing Colors
- Flower Nail No. 9
- Meringue Powder
- Separator Plates: one each 10, 14, 18 in.; four 12 in.
- Ruffle Boards® (five 10 in., one each 14 in. and 18 in. needed)
- Garden Cake Stand; Satellite Garden Cake Stands (4 needed)
- Ornament: *Heart Duo*
- Fresh or silk flowers

Using royal icing and tips 12 and 104 make 29 roses, 16 5-petal roses, 35 half roses and 24 rosebuds.

Ice five 9 in., one 12 in. and one 15 in. 2-layer cakes on Ruffle Boards® and position atop separator plates.

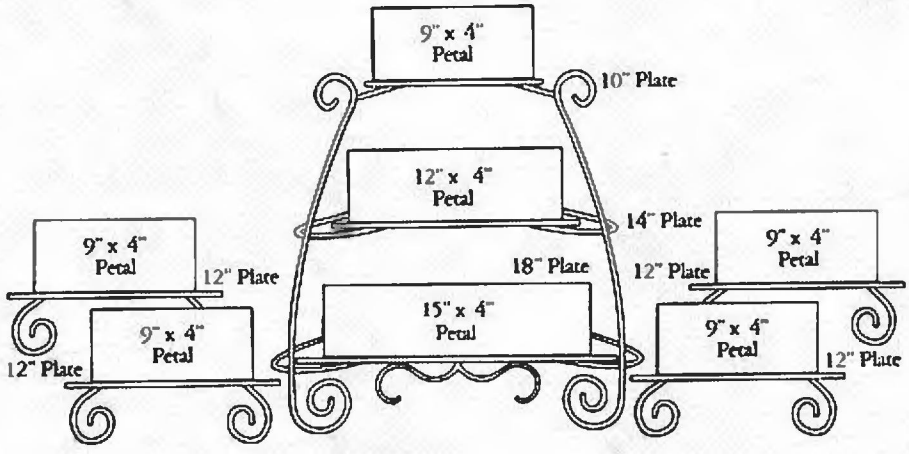
Divide the tops of four 9 in. tiers in half; ice one half of the top in burgundy. Mark areas on 12 and 15 in. cake tops 1 ½ in. from edge.

Cover areas on four 9 in. and the 12 and 15 in. tiers with tip 2 cornelli lace.

Dot mark all tiers 1 ½ in. deep on sides between petal divisions. On all tiers, pipe tip 1D smooth band, tip 363 shells and tip 2 dots at bottom border. Pipe tip 362 zigzag garland on sides between petal divisions; add tip 3 double drop strings and teardrop loops. Add tip 363 shells at top borders and along cornelli edge on cake tops.

Position flowers on tops of all tiers except 9 in. bridal tier; add roses at bottom borders. Pipe tip 352 leaves.

At reception, place cakes on stands, position ornament. Add flowers.



Heart Light

Dainty "hand-painted" flowers give an embroidered effect to this fondant and ruffle-adorned cake. Serves 124.

Accessories you'll need:

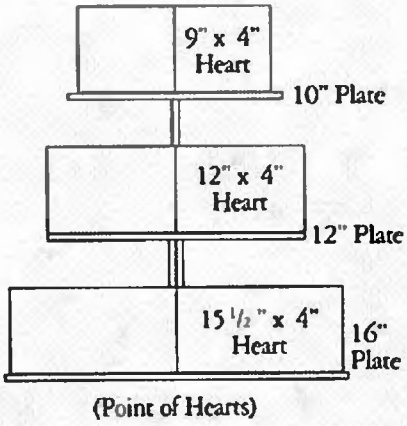
- 9 in., 12 in., 15 ½ in. Heart Pans
- Tips 1, 3, 4, 18, 127
- Golden Yellow Icing Color
- Floating Tiers Cake Stand
- Floral Puff Accents (2 needed)
- Decorator Brush Set
- Glycerin
- Glucose
- Rolled Fondant (4 recipes needed)
- Ornament: *Simple Joys*
- Flower Pattern (See p. 96)

Prepare cakes for rolled fondant icing.

For bottom border on cakes: Pipe tip 18 shells, followed by tip 127 ruffles and tip 4 beads.

Using a pin, outline flower pattern on all 3 tiers, beginning from the point of the heart. For brushed embroidery look, outline flower with tip 4 Golden Yellow Icing, then using a damp paint brush, smooth icing toward center of each petal. Add tip 3 vines. Outline leaves with tip 3 and brush icing smooth toward center of leaf. Overpipe flowers with tip 3. Add dots around flowers and leaves with tip 1.

At reception, position cakes on Floating Tiers Stand; add puffs and ornament.



Circles of Love

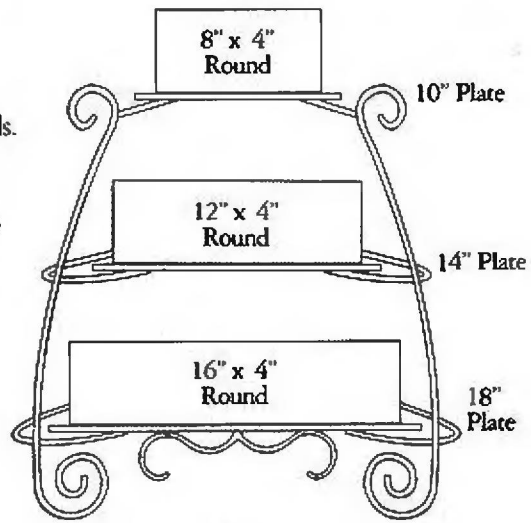
Lustrous spirals of pearls echo the elegant curves of our Garden Cake Stand on this refined triple-tiered masterpiece. Serves 156.

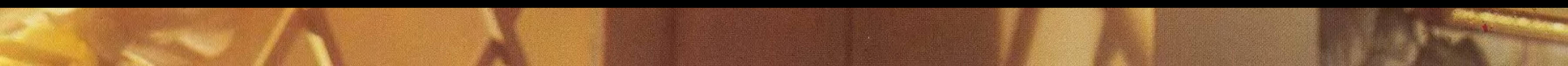
Accessories you'll need:
- 8, 12, 16 in. Round Pans
- Garden Cake Stand
- Tips 5, 7
- 10 in. , 14 in., 18 in. Decorator Preferred Separator Plates (1 each needed)
- 10 in., 14 in., 18 in. Ruffle Boards® (1 each needed)
- Round Nesting Cookie Cutter Set
- 6mm Pearl Beading (3 packages)
- Ornament: *Opulence*
- Fresh Flowers

Ice 2-layer cakes and position on boards.

Using 2 in. diameter round cutter, mark circles on each cake side near top edge — eleven for 8 in. cake, sixteen for 12 in. cake, twenty-two for 16 in. cake. Cut pearls to 10" lengths and spiral them beginning at outer top edge of circle and working toward center of spiral. On 8 in. and 12 in. cakes, pipe tip 5 top bead border. On 16 in. cake, pipe tip 7 top bead border. For bottom border on all three cakes: Pipe tip 7 line of icing around base of cake. Pipe tip 7 bead borders along top and bottom edges of piped line. Position pearl beading in between bead borders.

Position flowers and ornament at reception.





Love Springs Eternal

Two chirping love birds crown this floating trio of cakes punctuated with peach petunias and embroidery designs. Serves 148.

Accessories you'll need:
- 6, 10, 14 in. Square Pans
- Floating Tiers Cake Stand
- Tips 1, 3, 6, 16, 102, 104, 352, 502, 506
- Creamy Peach, Willow Green Icing Colors
- Lily Nail Set
- Meringue Powder
- Yellow Stamens (2 pkgs. needed)
- Cake Boards
- Fanci-Foil Wrap
- Embroidery Work Pattern (see page 96.)
- Bomboniere!® Wired Shaping Ribbon, Peach (1 pkg. needed)
- Bomboniere!® Party Favors Book (Tailed Bow instructions, p. 33)
- Ornament: *Spring Song*
- 4 yards each: ¼ in. ribbon, cording
- Hot glue gun

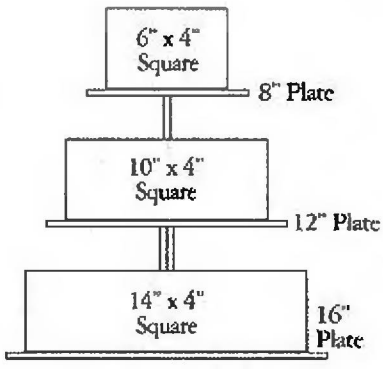
Make 28 petunias: 10 light peach with tip 102 using 1 ¼ in. lily nail; 18 dark peach with tip 104 using 1 ⅝ in. lily nail. Add tip 16 willow green star center and insert six stamens in each flower. Attach ribbon and cord around foil-covered boards using pearl-head straight pins.

Ice 2-layer cakes smooth and position on prepared boards. Divide each side of cake as follows: mark 6 in. cake in halves, 10 in. cake into thirds and 14 in. cake into fourths. Pipe tip 506 upright shells 2 ½ in. high at each division mark, then pipe tip 506 upright shells 1 ½ in. high between larger upright shells. Pipe tip 502 stars between upright shells.

Mark embroidery work pattern with toothpick, if necessary, and pipe tip 1 dot designs. Add tip 3 double drop strings under embroidery work. Pipe tip 6 dots on top of 2 ½ in. upright shells. Add tip 502 top shell borders.

Make a Tailed Bow, using Wired Shaping Ribbon and following instructions in Bomboniere!® Party Favors Book, but leave approximately 6 in. for tails. Cut a separate 16 in. piece of Wired Shaping Ribbon, wrap around ornament, then attach this piece and the bow to ornament with hot glue. Position petunias, add tip 352 leaves.

At reception, attach plates on stand, position cakes, add ornament.



Pastoral

Lilting garlands drape down to a bed of hushed garden tone roses on these beautiful tiers. Our gently scrolled Garden Cake Stand provides the ideal backdrop. Serves 156.

Accessories you'll need:

- 8, 12, 16 in. Round Pans
- Garden Tone Icing Colors Set
- Tips 1, 2, 3, 7, 10, 16, 18, 48, 102, 103, 352
- Flower Nail No. 9
- Cake Dividing Set
- Meringue Powder
- Cake Circles
- 10, 14, 18 in. Decorator Preferred Separator Plates
- Garden Cake Stand
- Ornament: *Perfection*
- Fresh flowers and greenery

Note: Violet rose color is made by combining Aster Mauve and Delphinium Blue.

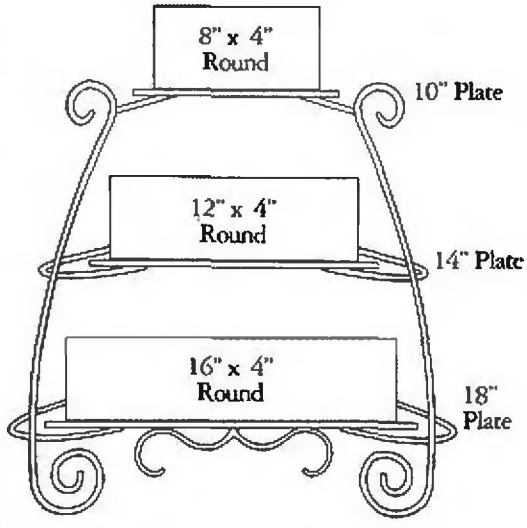
Use spatula stripe method to make roses and rosebuds. With royal icing make 34 assorted color 5-petal roses with tip 102 and tip 7 bases; 96 (32 of each color) tip 103 roses and tip 10 bases; 102 (34 of each color) tip 103 rosebuds.

Ice and position 2-layer cakes on cake boards and plates. For 8 in. cake: divide into 12ths. At center front and back of cake, mark 1 in. below top edge. At adjacent division points, mark 1 ½ in. down from top edge. At remaining division points, mark 2 in. down from top edge. Pipe tip 3 string garland between markings. Overpipe tip 48 swag, then tip 102 ribbon swag. Add tip 1 cornelli lace below garland. Add tip 3 dots and fleur de lis. Pipe tip 16 top and tip 18 bottom shell borders.

For 12 in. cake: divide into 12ths. Mark 1 ½ in. down from top edge of cake. Pipe tip 48 ribbon swag from markings. Pipe tip 103 ribbon swag above tip 48 ribbon swag, add tip 2 cornelli lace. Pipe tip 102 ribbon swag above tip 103 swag. Pipe tip 3 dots and fleur de lis. Add tip 16 top and tip 18 bottom shell borders.

For 16 in. cake: divide into 6ths. At the 6th division, mark 1 in. down. Measure 2 in. from each side of marking and mark 1 ½ in. down from top. Measure 2 in. from the 1 ½ in. markings and mark 2 in. from top. Pipe tip 3 drop strings at markings; add tip 1 cornelli lace below strings. Add tip 48 ribbon swag and top 102 ribbon swag. Pipe tip 3 dots and fleur de lis. Add tip 18 top and bottom shell borders.

Position roses and buds at base of cakes and on top of 12 in. and 16 in. cakes. Add tip 352 leaves at the center of the 12 in. and 16 in. cakes; add tip 3 stems on 16 in. cake. At reception, position tiers on stand, add ornament, flowers and greenery.



Forever Entwined

Cascading swags of magnificent apple blossoms on life-like ivy vines add a charming touch of sweetness to the wedding festivities.

The five designs to follow feature Push-In Leg Construction.

Forever Entwined

Shown on page 31. Serves 116.

Accessories you'll need:

- 6, 10, 14 in. Round Pans
- Tips 1, 2, 3, 101, 102, 199, 363
- Buttercup Yellow, Delphinium Blue, Juniper Green Garden Tone Icing Colors
- Flower Nail No. 9
- 16 in. Ruffle Board
- 7 in. Crystal-Look Plate (1 needed)
- 9 in. Crystal-Look Spiked Pillars (1 set needed)
- Meringue Powder
- Cake Board
- Dowel Rods
- Gum Paste Flowers Kit, Gum Paste Mix
- Decorator Brush Set
- Flower Former Set
- Cake Dividing Set
- Floral Puff Accent
- Ornament: *Splendid*
- Non-toxic art pastels

Using royal icing make 110 tip 101 and 60 tip 102 apple blossoms with tip 2 dot centers. Let dry on smallest flower former. Prepare gum paste mix following instructions on label. Using ivy cutter, make 140 gum paste leaves (70 Delphinium Blue, 70 Juniper Green) follow-ing kit instructions. Let dry on flower formers for a natural shape. When dry, accent with non-toxic art pastels: using a tea strainer, make a powder by grating the sticks. Mix the powder with a small amount of cornstarch and brush on leaves.

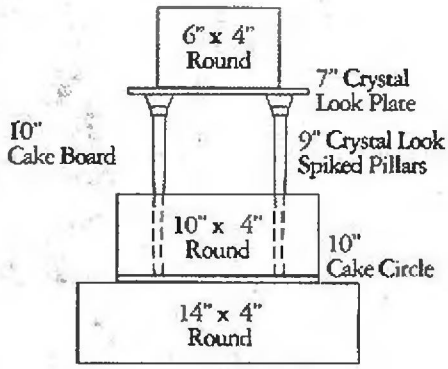
Prepare 2-layer cakes for push-in pillar and stacked construction.

On 6 in. cake, divide into 4ths. Pipe tip 3 drop strings for garland vines. Add tip 3 stems and tip 1 dots. Pipe tip 363 top shell border. Position flowers and leaves. For bottom border, pipe tip 199 shells trimmed with tip 2 strings and dots.

On 10 in. cake, pipe tip 363 top shell and tip 199 bottom shell borders. Pipe tip 3 curving vine around cake. Add tip 3 stems with tip 1 dots. Position flowers and leaves. Pipe tip 363 shells around pillars.

On 14 in. cake, divide into 8ths. Use tip 3 drop strings for garland vines. Add tip 3 stems and tip 1 dots. Pipe tip 363 top shell border. Position flowers and leaves. For bottom border, pipe tip 199 shells trimmed with tip 2 strings and dots. Add flowers and leaves to floral puff and ornament.

At reception: Assemble top tier on pillars, position ornament and floral puff.



A Formal Occasion

Stunning yet stately. Detailed stringwork, dignified drop flowers and an embellished crown border rise to the occasion, honoring the couple and their day. Serves 372.

Accessories you'll need:

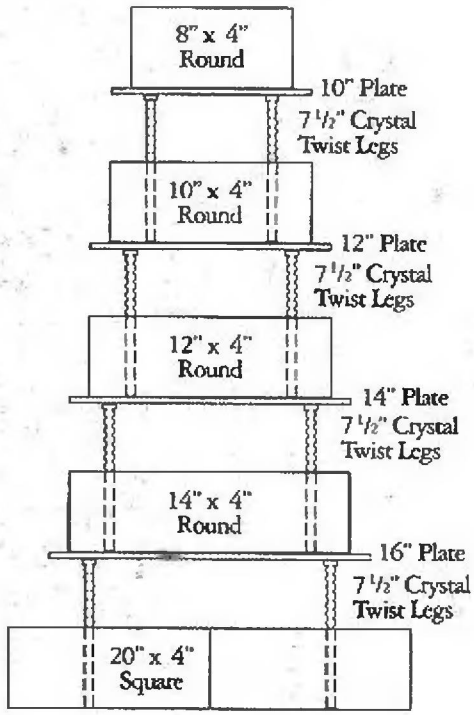
- 10 in. Square Pan
- 8, 10, 12, 14 in. Round Pans
- Tips 2, 3, 4B, 6B, 16, 18, 102, 225
- Black Icing Color
- Crystal Clear Cake Divider 10, 12, 14, 16 in. Plates; 7 ½ in. Twist Legs (4 pkgs. needed)
- Meringue Powder
- Cake Boards
- Fanci-Foil Wrap
- Tuk N' Ruffle
- Designer Bridesmaids and Groomsmen
- Ornament: *Rose Garden*
- Fresh or silk flowers and greenery

Using royal icing make 125 tip 225 drop flowers with tip 2 centers.

Prepare 2-layer rounds and four 2-layer squares for push-in pillar construction. Position square cakes together to form 20 in. square base and ice smooth.

Decorate all tiers: For top border, pipe alternating tip 4B and 6B crown shell border; add 6 tip 3 drop strings over tip 4B shells. Pipe tip 3 triple drop strings from tip 6B shell points (deepest string is 2 ¼ in. from top edge). Add tip 3 dots to shell points. Measure 1 ½ in. up from base for garlands. Pipe tip 18 shell base border. Pipe tip 102 ruffled garland; add tip 3 drop string to top edge. Add drop flowers to points of garlands.

At reception: Assemble tiers on pillars. Pipe tip 16 shells around pillars. Position ornament, bridesmaids and groomsmen. Add greenery.



Cathedral of Dreams

Blessings on the wedded couple, symbolized by these breathtaking cathedral-topped tiers. Beautified with filigree Color Flow panels and the traditional wedding flower, the Lily of the Valley. Serves 249.

Accessories you'll need:

- 6 in. Square Pan
- 12, 15 in. Hexagon Pans
- 18 in. Half Round Pan
- Tips 1, 2, 3, 6, 12, 47, 81, 113
- Willow Green Icing Color
- Color Flow Mix
- Meringue Powder
- Cake Boards
- 13 and 16 in. Hexagon Separator Plates (1 of each needed)
- 7 in. Square Separator Plates (2 needed)
- Cathedral Cake Kit
- Hidden Pillars (3 pkgs. needed)
- Panel and Post Patterns (see page 97)
- Ornament: *Our Day*
- 22 in. circle of heavy board or plywood for base; ribbon to trim base; silk greenery

Several days ahead, make 8 panels using color flow icing and pattern. Outline with tip 2, then flow-in using a cut bag. When dry, add tip 2 dots. Also make 8 posts using royal icing and tip 12. Pipe cross with tip 6. Make extras to allow for breakage and let all dry completely.

Assemble cathedral components according to directions included with kit. Using royal icing, decorate cathedral with tip 47 smooth side to resemble bricks. Attach cross to steeple. Set aside.

Prepare 2-layer cakes for push-in pillar and stacked construction.

6 in. Square Tier: Center plastic chapel window on cake side. Pipe tip 47 bricks and tip 3 beads around window. Add tip 47 bricks at corners of cake. Pipe tip 6 top and bottom bead border.

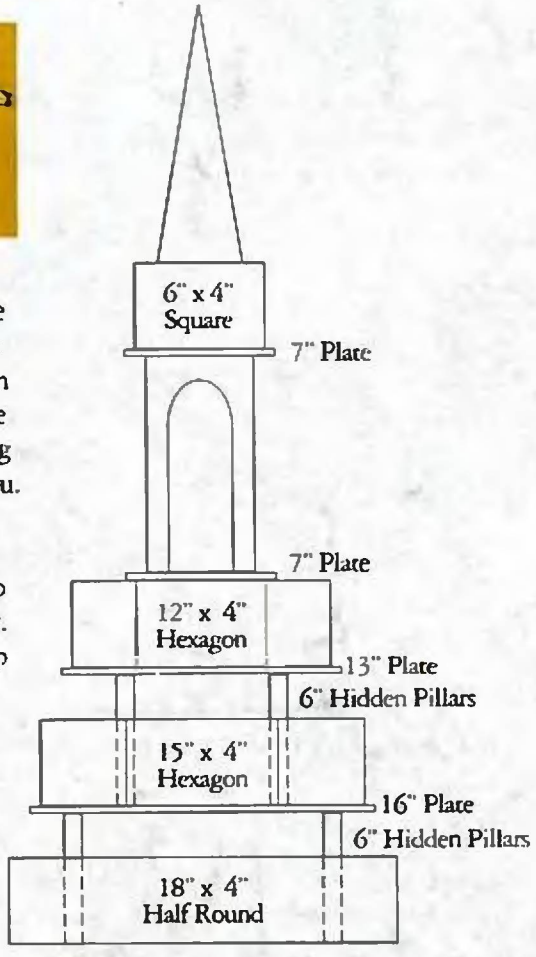
12 in. Hexagon Tier: Pipe tip 47 bricks at corners, add tip 3 beads at center. Pipe tip 47 shell motion bottom border. Add Lily of the Valley sprays: Pipe directly on cake. Using tip 113, pipe leaves, building up slightly for a broad width. Curve to one side and gradually stop pressure to bring leaf to a point. Go back to base and pipe a second leaf over first,

then curving to the other side; add a final leaf in the center. Using tip 3, pipe stems along center of leaf, moving off at an angle; pipe short green branches from stem. Add flowers using tip 81: Squeeze bag with light pressure above decorating surface with inner curve of tip facing you. Press out a curve of icing and continue squeezing until a tiny bell shape is formed. Stop pressure. Lightly touch tip and center of flower to surface, lift away. Pipe tip 1 dot inside flower. At cake top edge: Pipe tip 113 leaves, tip 3 stems, tip 81 flowers with tip 1 dot centers.

15 in. Hexagon Tier: Pipe tip 47 shell motion bottom border; tip 6 top bead border. Pipe Lily of Valley floral sprays at corners.

18 in. Round Tier: Ice sides of cake in willow green. Using tip 6, pipe top and bottom bead borders. Pipe tip 3 beads around pillars.

At reception: Assemble tiers on pillars; position archway, top cake and steeple. Position ornament. Arrange panels around base cake and attach posts between panels with icing; pipe tip 6 ball on top of posts. Add greenery between tiers.



The Angels Sing

Cascading roses and cherubs adorn round and petal tiers, while an angelic assembly of lacy stairways encircles this tribute to heavenly love. Serves 212.

Accessories you'll need:

- 8, 16 in. Round Pans (2 in. deep)
- 10 in. Round Pan (3 in. deep)
- 9, 12, 15 in. Petal Pans
- Tips 2, 3, 6, 10, 48, 103, 105, 352
- Flower Nail No. 9
- Meringue Powder
- Cake Circles
- Dowel Rods
- Angel Duet (4 pkgs. needed)
- Arched Tier Set
- Filigree Stairways (5 needed)
- 7 in. Grecian Spiked Pillars (1 pkg. needed)
- Floral Scroll Bases (2 needed)
- 9 in. Round Separator Plate (1 needed)
- Ornament: *Circles of Lace*
- Fresh flowers

Make 104 tip 103 roses with tip 10 bases. Let dry.

Glue large cherubs (from Arched Tier Set) onto stairways and in center of ornament. Set aside.

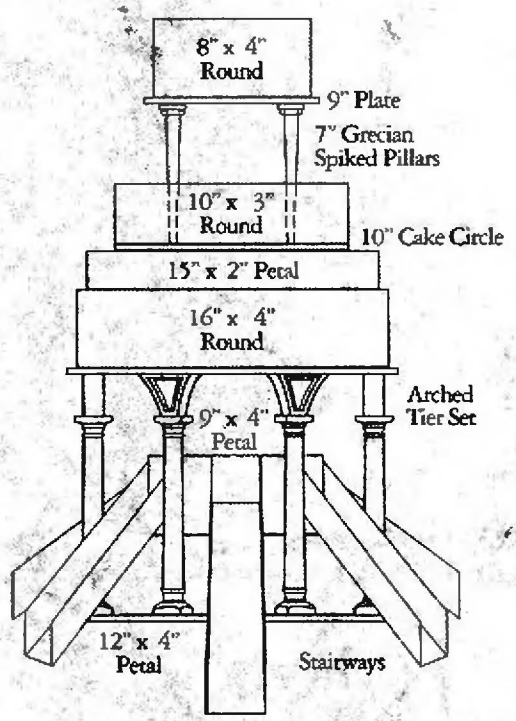
Ice smooth 8 in. round (2-layer). Prepare 10 in. round (1-layer), 15 in. petal (1-layer) and 16 in. round (2-layer) tiers for push-in pillar and stacked construction. Prepare 9 and 12 in. petal (2-layer) tiers for stacked construction.

Decorate top tier: Pipe tip 105 bottom shell border. Position roses on top edge and sides. Add tip 352 leaves.

Decorate middle tiers: For arches on 10 in. round, mark 1 1/2 in. from top edge for lowest point, mark 1/4 in. down for highest point. For 15 in. petal, mark garlands 1 in. deep. Cover areas with tip 2 vertical lines. On 10 in. round, pipe tip 105 upright shells and tip 6 fleur-de-lis. Pipe tip 48 band on cake top edge, add tip 6 dots. Pipe tip 6 bottom and tip 3 top bead borders, edge arches with tip 3 beads. Position angels. On 15 in. petal cover garland area with tip 6 band of icing, then overpipe with tip 48 band. Using tip 2, add drop strings on band and edge band with dots. Pipe tip 6 bead and dot at garland points. On 16 in. round, pipe tip 105 bottom shell border. Position roses on top edge and sides. Add tip 352 leaves.

Decorate bottom tiers: Pipe tip 105 bottom shell borders and tip 6 top bead borders.

At reception: Position bottom tiers, assemble tiers on pillars. Position stairways, arrange flowers in Floral Scroll Bases, add ornament.



With This Ring

Continuously flowing fondant bunting punctuated with hand rolled roses lends regal accompaniment to the celebration. Serves 156.

Accessories you'll need:

- 8, 12, 16 in. Round Pans
- 9 in. Disposable Pillars (1 pkg. needed)
- Cake Dividing Set
- 9 in. Separator Plate (1 needed)
- Dowel Rods
- 1 in. Iridescent Leaves (5 pkgs. needed)
- Glucose
- Meringue Powder
- Glycerin
- Cake Circles
- Rolled Fondant (6 recipes needed)
- Pearl Leaves Tier Top
- Ornament: *True Love*

To make fondant roses: cut 4 x 1 in. piece of fondant. Roll continuously, beginning at short end, until rose is formed. Flare out top edge slightly; cut off excess fondant on bottom and taper. Let set on waxed paper for 1 day. Make 30 roses.

Cover 2-layer cakes with rolled fondant. Prepare cakes for pillar and stacked construction.

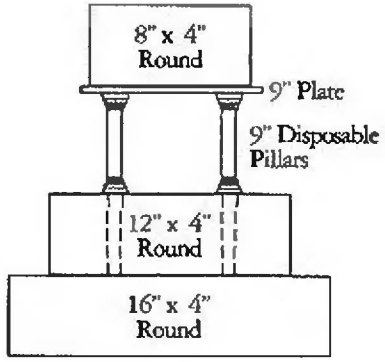
With cake dividing set, divide 16 in. cake into 12ths; 12 in. cake into 10ths and 8 in. cake into 8ths.

Measure lengths of rolled fondant for draping: 16 in. cake needs 12 lengths at 5 x 2 in.; 12 in. cake needs 10 lengths at 4 1/2 x 2 in.; 8 in. cake needs 8 lengths at 4 1/4 x 2 in. Roll and cut out pieces for drapes, immediately pinch at both ends and form drape look. Attach to cake with royal icing. Make and attach each drape one at a time.

Attach roses and leaves to cake with royal icing.

For bottom border of cake, cut strips 1 1/4 x 12 in. Add strips to look like one continuous drape, until entire bottom edge is covered.

At reception, assemble tiers, add tier topper and ornament.



Dance and Dream

A vision in pure white.
Amidst the richness of ribbon rose
blossoms, spectacular shells and intricate
stringwork, sparkling bells call forth
a moment to be treasured forever.

The five cakes in this section use Stacked Construction.

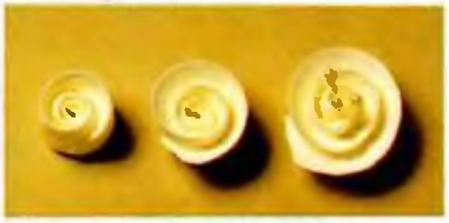
Dance and Dream

Shown on page 40. Serves 114.

Accessories you'll need:

- Oval Pan Set (10 3/4 x 7 7/8, 13 x 9 7/8, 18 x 12 3/8 in. used)
- Tips 3, 16, 17, 21, 104, 352
- Flower Nail No. 7
- Meringue Powder
- Tuk-N-Ruffle
- Dowel Rods
- Filigree Bells — 1 in. (10 needed), 2 1/4 in. (8 needed)
- Pearl Stamens
- Ornament: *Sweethearts*
- Fresh flowers and greenery.

Make 42 small and 36 large Ribbon Roses



using royal icing, tip 104 and Flower Nail No. 7: Hold decorating bag at 90° angle with wide end of tip touching center of flower nail. Turn the nail counterclockwise, and using even pressure, squeeze out a ribbon of icing, wrapping it around to form a rose. Add 3 pearl stamens to each center and let dry. Note: Large roses measure 1 1/8 to 1 1/4 in. diameter; small roses measure 3/4 in. diameter. Let dry.

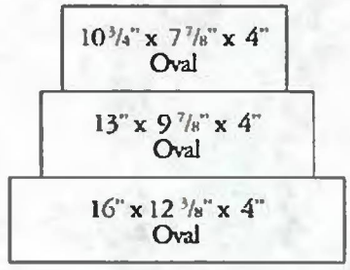
Prepare 2-layer cakes for stacked construction.

Decorate top tier: Dot mark every 3 in. along cake top and 1 1/2 in. deep on cake sides between marks. Pipe tip 16 zigzag garland between division marks. Add tip 3 double drop strings. Pipe tip 17 top and bottom shell borders. Position 1 in. bell at each division mark, add small rose; pipe tip 352 leaves.

Decorate middle tier: Decorate as top tier, but place 3 small roses and tip 352 leaves along top edge of cake at each division mark.

Decorate bottom tier: Dot mark cake into 4ths. Position two 2 1/4 in. bells at division marks. Using tip 21, pipe a mound of icing on top of cake at edge above bells. Position 5 large and 2 small roses; add tip 352 leaves. Divide remaining area between each rose section in half, pipe tip 16 zigzag scallops between marks. Add tip 3 triple drop strings. Pipe tip 17 top shell border. Place one large rose and pipe tip 352 leaves at each division mark. Pipe tip 21 swirled shell alternating with shell bottom border.

At reception, position ornament. Arrange fresh flowers and greenery at base of cake.



Celestial Glimmer

For that shining moment...muted blue floral accents, opulent clouds of shimmering tulle, graceful stringwork and stunning shell hearts combine to create an absolute heavenly dream. Serves 128.

Accessories you'll need:

- 8 in., 16 in. Square Pans
- Tips 3, 66, 352, 362, 364
- Delphinium Blue, Juniper Green Garden Tone Icing Colors
- Lily Nail Set
- Yellow Stamens (1 pkg. needed)
- Flower Spikes (7 pkgs. needed)
- Cake Boards
- Dowel Rods
- Meringue Powder
- Fanci-Foil Wrap
- Bomboniere!® Party Favors Book (Glimmering Future Instructions pg. 4, substitute: 2 Dotted White Tulle, 1 Lace Scalloped-Edge White Tulle, Blue Wired Shaping Ribbon for each; Basic Tulle Puff instructions, p. 30)
- Bomboniere!® Lace Scalloped-Edge, White Tulle Circles (2 pkgs. needed for cake only)
- Bomboniere!® Dotted White Tulle Circles (4 pkgs. needed for cake only), Blue Wired Shaping Ribbon (24 in. needed for each)
- Ornament: *Lustrous Love*

Make desired number of Glimmering Future favors, following instructions in Bomboniere!® Party Favors Book.

Using royal icing, make 48 bluebells (see Decorating Techniques, page 91).

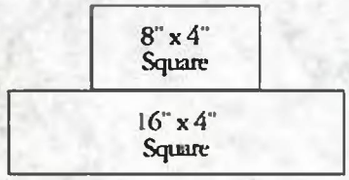
Prepare cakes for stacked construction.

For bottom borders, make 80 Basic Tulle Puffs following instructions in Bomboniere!® Party Favors Book: 40 using lace tulle and 40 using dotted tulle. Insert the gathered center into flower spike. Set aside.

Divide each side of top tier in half. For bottom tier, measure 2 in. from each corner, then divide into thirds. On each tier, 1 1/2 in. down from top edge between division marks pipe tip 362 shell hearts. Add tip 3 double drop strings to the heart points. Trim with tip 3 dot. At corners of bottom tier, add tip 3 double drop strings, positioning the deepest 1 in. down from top edge of cake. Pipe tip 362 shell top border and tip 364 shell bottom border.

Push tulle puff spikes around base of each tier, alternating scalloped and dotted. Approximately 32 for top tier, 60 for bottom tier. Attach bluebells to cake. Trim with tip 352 leaves.

At reception, position ornament and favors.



Always In Bloom

Yellow blossoms and lovely lattice work continue a beautiful theme from top to bottom. Ready-made trims make this design a quick and attractive alternative when roses are requested. Serves 116.

Accessories you'll need:

- 6, 10, 14 in. Round Pans
- Tips 2, 4B, 13, 16, 789
- Lemon Yellow Icing Color
- Cake Dividing Set
- Dowel Rods
- Cake Circles
- Nesting Round Cookie Cutter Set
- Yellow Ready-To-Use Icing Roses: Medium (1 pkg. needed), Small (2 pkgs. needed), Rosebuds (1 pkg. needed)
- Ready-To-Use Icing Leaves (3 pkgs. needed)
- Ornament: *Sweet Symphony*
- Fresh flowers and greenery

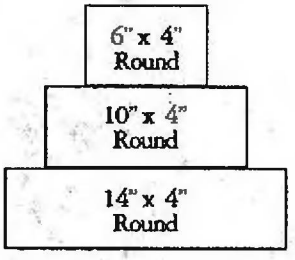
Prepare two-layer cakes for stacked construction.

Divide 6 in. tier into 3rds. At each mark, lightly imprint a circle on sides using 2 ½ in. round cutter. Between circle marks, measure 1 ½ in. down from top edge of cake and connect circles. Cover area with tip 2 lattice. Edge lattice area with tip 13 shells, add tip 16 reverse shell top border and tip 16 shell bottom border. Position 6 single roses with leaves at base.

Divide 10 in. tier into 3rds. On cake sides at each mark, center and imprint a circle using 2 ½ in. cutter. Using 1 ½ in. cutter, add imprints on each side of larger circle. Cover circle areas with tip 2 lattice. Edge circles with tip 13 e-motion; pipe tip 13 zigzag garland to join circles. Add tip 16 reverse shell top and shell bottom borders. Position 3 rose clusters and leaves at base.

For 14 in. round: Mark 1 ½ in. up from base on sides. Pipe tip 4B band of icing at bottom border; position top of tip 789 at mark on cake sides and overpipe with wide band of icing. Pipe with tip 2 lattice and edge lattice with tip 13 shells. Add tip 16 reverse shell top border. Position 6 rose clusters at base; add 6 rosebud clusters at top edge of lattice.

At reception, position ornament. Arrange flowers and greenery.



Declaration of Love

Snow white doves raise the ruffled edges on these tiered hearts to reveal layered icing adorned with majestic mauve roses. Beaded drapes and cornelli lace crest complete a motif that embodies serenity and devotion. Serves 76.

Accessories you'll need:

- 9, 15 in. Heart Pans
- Tips 2, 4, 7, 12, 102, 103, 104, 352
- Aster Mauve Garden Tone Icing Color
- Small Doves (1 pkg. needed)
- Flower Nail No. 9
- Meringue Powder
- Cake Boards
- Fanci-Foil Wrap
- Tuk-N-Ruffle
- Triangle Patterns (see p. 95)
- 9 Pc. Pattern Press Set
- Ornament: *Petite Romance*

Make 4 tip 102 roses with tip 9 bases, and 12 tip 104 roses with tip 12 bases.

Prepare 1-layer 9 in. and 2-layer 15 in. cakes for stacked construction. Make a waxed paper stencil for the large and small triangles. Position stencils on cake sides and ice area smooth. Remove stencils carefully.

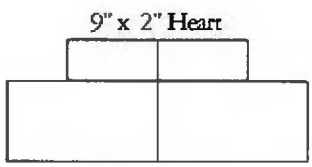
Using pattern press set, imprint crest at the following points: On 15 in. heart mark cake starting at front point, measure 11 in. apart on each side. On 9 in. heart starting at front point measure 7 in. around cake. Cover areas with tip 2 cornelli lace. Pipe tip 2 beads around imprint.

On 15 in. heart, pipe tip 9 bottom bead border. Pipe a double accordion ruffle using tip 104 for bottom ruffle and tip 103 for top ruffle. Pipe tip 2 beads over ruffles. Edge top with tip 7 bead border. Pipe tip 2 bead drapes on sides and top of cake. Add tip 2 fleur-de-lis at top points of crests and where bead drapes connect.

On 9 in. heart, pipe tip 9 bottom bead border. Pipe a double accordion ruffle using tip 103 for bottom ruffle and tip 102 for top ruffle. Finish cake same as 15 in. tier, leaving out side bead drapes.

Position roses, add tip 352 leaves. Attach doves.

At reception, position ornament.



Winter Elegance

Utterly spellbinding...glistening poinsettias on a blanket of pure white. The lovely couple presides atop a summit of dramatic rounds. Serves 296.

Accessories you'll need:

- 7, 10, 14 in. Round Pans
- Oval Pan Set (7 7/8 x 10 3/4 in. used)
- Tips 2, 3, 6, 7, 233
- Cake Dividing Set
- Dowel Rods
- White Artificial Leaves (4 pkgs. needed)
- Pearl White Stamens (3 pkgs. needed)
- Leaf Pattern (see Pattern Index)
- Ornaments: *La Quinceañera* and *Forevermore*

Prepare cakes for stacked construction. Cut board or plywood to fit base of cake.

Make 22 poinsettias. On waxed paper pipe tip 6 dot of royal icing, position 6 artificial leaves to form bottom of flower. Add another dot of icing, position 6 more leaves. Pipe a tip 6 ball of icing in center and add 16 stamens to center. Let dry.

Ice and prepare cakes for stacked construction. Place dowel rods in ovals where 14 in. round will be positioned.

For 14 in. and 7 in. rounds. Using Cake Dividing Set divide 14 in. cake into 12ths and 7 in. cake into 6ths. Make a drape of snowflakes 1 1/2 in. down from top with tip 2. Add tip 2 dots.

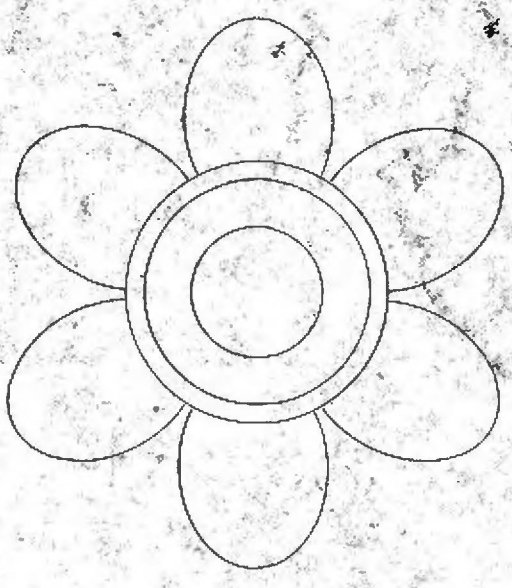
For 10 in. and oval cakes, pipe two sizes of dots on cake sides with tip 2. To achieve varied sizes of dots, use different degrees of pressure when piping. Use Leaf Pattern for top of oval cakes. Pipe outer leaf line with tip 6; two remaining inner lines with tip 3.

Add tip 7 top bead border to all cakes. For all bottom borders, pipe a tip 7 band of icing then cover with tip 233 pull-out "fur".

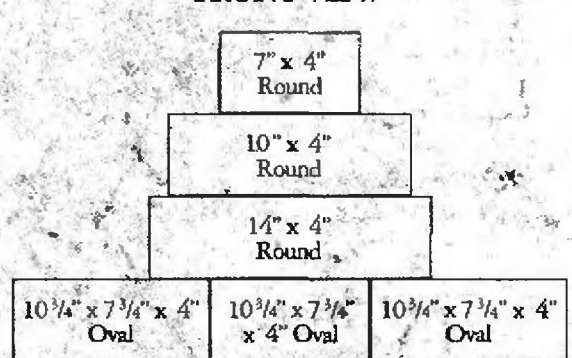
At reception, position ornaments, poinsettias, and bridesmaids.

Note: For support, put either a piece of wood or styrofoam block the height of oval cakes under 14 in. cake when assembling.

TOP VIEW



FRONT VIEW



Ivory Enchantment

Elegant scrolls quickly transform
these simply beautiful
shell-edged tiers into
an impressive
nuptial rememberance.

Our cake designs conclude with a quartet which use Center Column Construction with the Tall Tier Stand.

Ivory Enchantment

Shown on page 51. Serves 166.

Accessories you'll need:

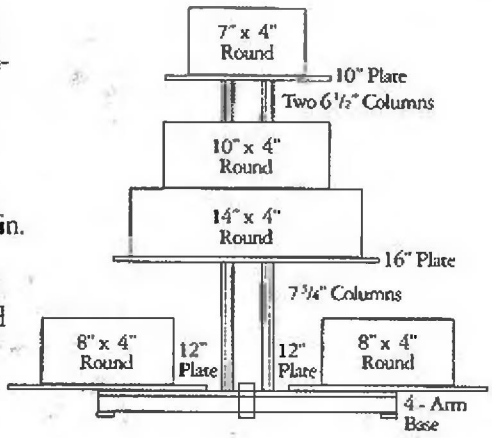
- 7, 8, 10, 14 in. Round Pans
- Tips 13, 17, 19, 32
- Ivory Icing Color
- Cake Circles
- Dowel Rods
- Scrolls (7 pkgs. needed)
- Tall Tier Plates: one each 10 and 16 in.; two 12 in.
- Tall Tier 4-Arm Base Stand, two 6½ in. Columns, one 7¾ in. Column, Base Bolt, Top Column Cap Nut
- Ornament: *Sweetness*
- Fresh grapes, artificial vines and leaves

Ice two 8 in. 2-layer rounds smooth. Prepare 7, 10 and 14 in. 2-layer rounds for center core construction. Dowel rod 14 in. cake for stacked construction. Position two 6½ in. columns in stacked cake.

Pipe tip 32 bottom shell border on all tiers (Note: 7 in. tier bottom border will be decorated after assembling). On 10 and 14 in. tiers add tip 13 string around bottom shell border. Add top shell borders: tip 17 on 7 in. and two 8 in.; tip 19 on 10 and 14 in. tiers.

Add scrolls: On 7 in. tier and two 8 in. cakes position scrolls around base aligning with scallops on plate. On 10 and 14 in. tiers position scrolls around top between every second shell.

At reception, bolt 7¾ in. column to 4-arm base. Place 16 in. plate with 14 in. cake on center column in 4-arm base. Secure 10 in. plate to column with cap nut. Position 7 in. tier on plate and add tip 32 bottom shell border, position scrolls, aligning with scallops on plate. Position two 8 in. cakes on opposite ends of 4-arm base. (Note: for added stability, balance the arm base with 1-2 lb. bags of dried beans on each free arm. Bags will be hidden by grapevines and leaves.) Position ornament, grapes, vines and leaves.



Unforgettable

A breathtaking whirl of blossoms and bows. Soft drapes of delicate stringwork, ovals of layered icing and ringlets of Forget-Me-Nots accompany the enraptured couple. Serves 137.

Accessories you'll need:

- 7, 16 in. Round Pans
- 12 in. Petal Pan
- Tips 2, 3, 14, 15, 68, 70, 101s, 349
- Buttercup Yellow and Juniper Green Garden Tone Icing Colors
- Cake Circles
- Dowel Rods (for top tier)
- Cake Dividing Set
- Flower Formers Set
- Flower Nail No. 9
- Meringue Powder
- Tall Tier Stand Set (18 in. plate, 14 in. plate, 10 in. plate); 7¾ in. Columns (2 needed); Cake Corer Tube; Top Column Cap Nut, Bottom Column Bolt
- Crystal-Look Bases (2 needed)
- Flower Spikes (1 pkg. needed)
- Oval Pattern (see page 96)
- Ornament: *Together Forever Musical*
- Fresh flowers, greenery and baby's breath

Make 150 royal icing Forget-Me-Nots using tip 101s. Add tip 2 dot centers. Place in smallest flower former to dry.

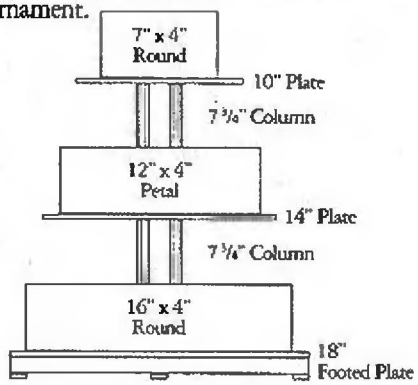
Ice 2-layer cakes smooth—tops in White, sides in pale Buttercup Yellow. Dowel rod 7 in. tier to support ornament. Add a small plate or cake circle cut to size of ornament base to cake top. Prepare 12 in. and 16 in. tiers for center-column construction.

Using Cake Dividing Set, mark 16 in. round into 8ths. Using Oval Pattern, make a waxed paper stencil for layering icing ovals. Position stencil at each mark and ice oval area smooth. Remove stencil carefully. Pipe tip 3 bows and strings between ovals. Add tip 2 tassles to string ends. Edge ovals with tip 2 beads. Add forget-me-nots and tip 349 leaves. For top and bottom borders, pipe tip 70 ruffles, add tip 15 shells on top of ruffles.

On 12 in. petal tier, pipe tip 3 triple drop strings at petal divisions. Add tip 3 vertical strings with tip 2 tassles between drop strings. For bottom border pipe tip 70 ruffles, add tip 15 shells on top of ruffles. For top border, pipe tip 68 ruffles, add tip 14 shells on top of ruffles. Position flowers and tip 349 leaves.

Divide 7 in. tier into 8ths. Connect marked points with tip 15 zigzag garlands. Pipe tip 3 drop strings and vertical strings with tip 2 tassles beneath garlands. Add Forget-Me-Nots to garlands. Pipe tip 349 leaves. For top border, pipe tip 68 ruffles, add tip 14 shells on top of ruffles. Base border will be added at reception after assembling.

To assemble at reception, position plate onto base column section and screw column tight. Continue adding tiers with columns. Add top plate, secure columns with cap nut bolt. Position top tier and decorate: Pipe base border using tip 68 ruffles, add tip 14 shells on top of ruffles. Arrange fresh flowers, greenery and baby's breath in Flower Spikes. Position ornament.



Woven Together As One

Captivating basketweave, rope borders and distinctive heart handles provide a natural setting for a country romance. Serves 122.

Accessories you'll need:

- 6 and 10 in. Square Pans
- Tips 13, 18, 47
- 7 in. Filigree Heart Frame (2 pkgs. needed)
- Tuk-N-Ruffle
- Meringue Powder
- Tall Tier 4 Arm Base Stand, Top Column Cap Nut, Bottom Column Bolt
- Tall Tier Plates (five 10 in., one 14 in. needed)
- Tall Tier Columns (one 7 ¾ in., one 13 ½ in. needed)
- Cake Corer Tube
- Ornament: *Sweetness*
- Fresh flowers

Several days in advance, make 4 handles using heart frames and royal icing. Pipe tip 18 rope border on frame, leaving bottom 2 in. of frame undecorated. When dry, turn over and repeat. Add tip 13 shells on inside edge. Let dry.

Prepare 10 in. square and one 6 in. square 2-layer cakes for center column construction.

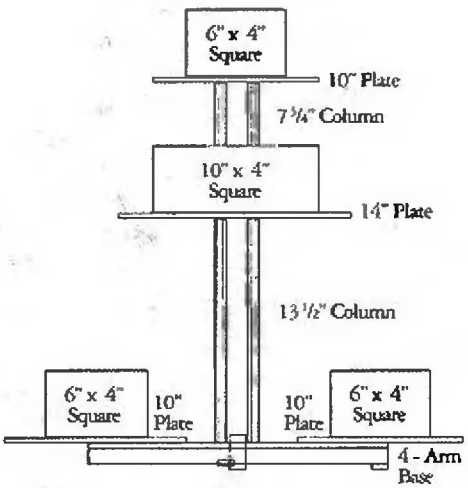
For 6 in. top tier: Center and mark scallop area on sides; 4 in. wide x 2 in. deep and 1 ½ in. on top edge of cake. Pipe tip 47 serrated side basketweave, add tip 18 rope around area and at top and bottom border (Note: add bottom border to 6 in. tier at reception).

For 10 in. tier: Center and mark scallop area on sides; 7 in. wide x 2 in. deep. Pipe tip 47 serrated side basketweave on top of cake and down side to scallop line. Add tip 18 rope around area and at top and bottom border.

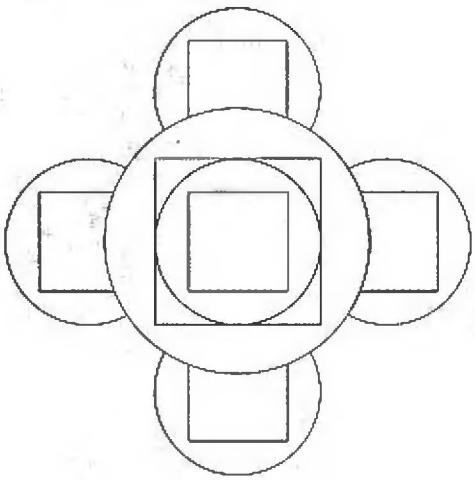
Decorate four 6 in. bottom tiers: Cover sides with tip 47 serrated side basketweave; add tip 18 bottom and top rope border.

At reception, bolt 13 ½ in. column to 4-arm base. Place 14 in. plate with 10 in. cake on column in 4-arm base. Add 7 ¾ in. column to 10 in. cake. Secure 10 in. plate to column with cap nut. Position 6 in. cake and add tip 18 rope bottom border. Position 6 in. bottom tiers on 4-arm base stand. Position heart handles, ornament and fresh flowers.

FRONT VIEW



TOP VIEW



Artistic Impression

Fascinating stringwork, puffs, shells, and fleur-de-lis decorate a tower graced with swans and water lilies—the symbol of life renewed. Serves 157.

Accessories you'll need:

- 8, 10, 12 in. Round Pans (3 in. high)
- 16 in. Round Pan
- Tips 1, 3, 16, 17, 21, 79, 124
- Lemon Yellow, Kelly Green, Teal Icing Colors
- Flower Nail No. 9
- Piping Gel
- Meringue Powder
- Edible Glitter
- Top Column Cap Nut, Bottom Column Bolt, Cake Corer Tube
- Tall Tier Stand Plates: one each 18, 14, 12, 10 in.
- Tall Tier Stand Columns: one 6 1/2 in, two 7 3/4 in.
- Cake Dividing Set
- Decorator Brush Set
- 3 in. Pearl Swans (2 pkgs. needed)
- Bomboniere!® Party Favors Book, (Gliding Swan instructions, p. 8)
- Bomboniere!® Organza Tulle Circles (2 needed for each favor)
- Bomboniere!® 3/16 in. Instant Bow, White (36 in. needed for each favor)
- Jordan Almonds (3 needed for each favor)
- Ornament: *Exuberance*

Make approximately 40 water lilies using tips 1, 79, Flower Nail No. 9 and royal icing on a square of waxed paper: Pipe a circle of 8-10 base petals lying flat on the nail; then add a row of 6 petals more upstanding. Dust fingertips

with cornstarch and pinch tips of petals to a point. Finally pipe 4 petals cupped with tube held at 45° angle. Pull out a cluster of tip 1 stamens in the center. Sprinkle with edible glitter. Make approximately 25 tip 124 lily pads using tip 124, Flower Nail No. 9 and royal icingon a square of waxed paper: Hold tip flat to nail and turn to pipe almost a full circle. Add veins with a moistened decorator brush. Make extras to allow for breakage and let dry.

Make desired number of Gliding Swan favors, following instructions in Bomboniere!® Party Favors book, but using 2 tulle circles and 3 Jordan Almonds for each. Set aside.

Prepare 8, 10 and 12 in. 1-layer and 16 in. 2-layer cakes for center core construction.

8 in. Tier. Divide into 6ths; in each division, pipe three top rows of tip 3 double drop strings, approximately 1 1/4 in. apart (on each set, the first string is 1/2 in. deep, the second string is 3/4 in. deep). Pipe descending rows of double drop strings from centers of those above. Add tip 3 dots. Pipe tip 16 reverse shell top border (bottom border will be added at reception).

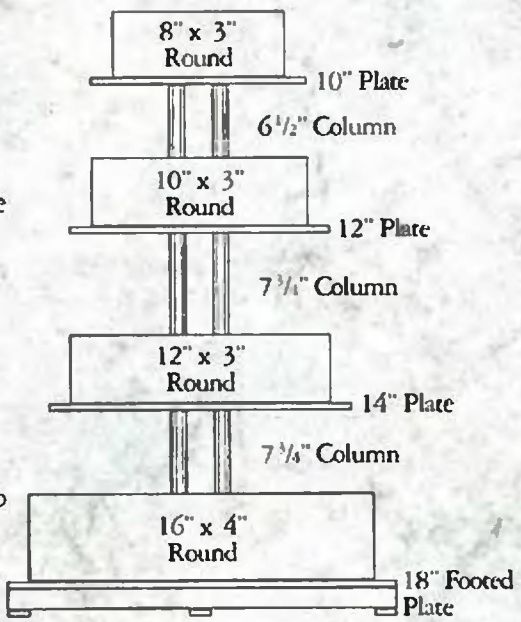
10 in. Tier. Divide cake top into 4ths and mark 2 in. from edge. Pipe tip 16 zigzag garland between marks, overpipe with tip 3 string and dots. Pipe tip 16 zigzag garland around center core. Divide cake sides into 16ths; mark 1 in. down from top edge. Pipe tip 3 double drop strings between marks. Add tip 3 fleur-de-lis and dot at each mark. Add tip 16 reverse shell top and zigzag puff bottom borders.

12 in. Tier. Divide cake top into 6ths and mark 2 1/2 in. from edge; decorate top as for 10 in. tier. Divide cake sides into 6ths; within each section center tip 3 double drop strings approximately 1 1/4 in. wide, repeating the string pattern piped on 8 in. tier. Add tip 3 dots. Add tip 16 reverse shell top and zigzag puff bottom border.

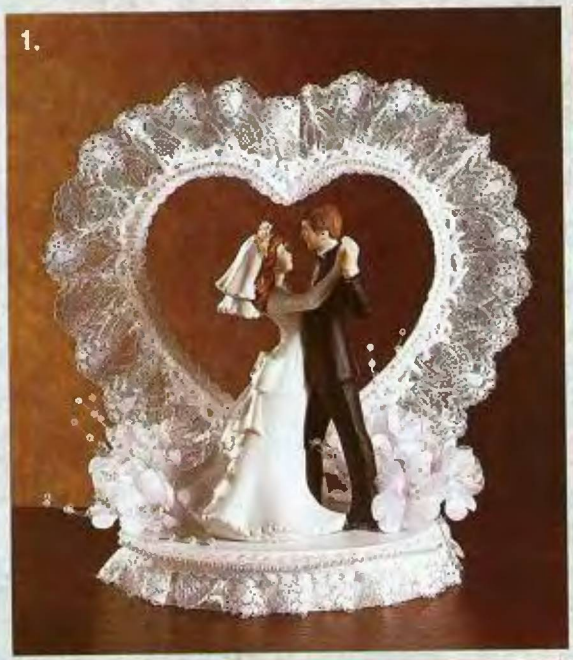
16 in. Tier. Divide cake top into 8ths and mark 2 in. from edge; decorate top as for 10 in. tier. Divide cake sides into 16ths; mark 2 in. down from top edge. Pipe tip 17 zigzag garland between division marks. Add tip 3 double drop strings; pipe tip 17 fleur-de-lis and dots. Add tip 17 reverse shell top and tip 21 shell bottom border.

On 10, 12, and 16 in. tiers, add tinted piping gel to cake tops, position water lilies and lily pads.

At reception, bolt 7 3/4 in. column to bottom plate tier; add 14 in. plate with 7 3/4 in. column, then add 12 in. plate tier with 6 1/2 in. column. Anchor 10 in. plate with column cap nut, position 8 in. tier and add tip 16 zigzag puff border. Position swans and ornament. Position favors and water lilies around cake.



Wedding Cake Ornaments



Designer Series by
Ellen Williams

1. SWEETHEARTS
Graceful hand-painted porcelain bisque couple under an arched lace heart trimmed with "pearl" edging. Hyacinths bloom atop lace-edged base.
Height: 9 ¼ in.
Base: 4 ½ x 6 in. oval.
Black Tux
118-A-606

2. ROSE GARDEN
A glorious floral arch of roses, ribbons and "pearl" sprays frame a loving porcelain bisque couple. Height: 11 in.
Base: 4 ½ x 6 in. oval.
Black Tux
118-A-475

3. BEAUTIFUL
Joyous porcelain bisque couple in a mist of tulle, "pearl" leaves, flowers and lace. On a base of leaves trimmed in "pearls".
Height: 7 ½ in.
Base: 4 ½ x 6 in. oval.
Black Tux
118-A-445

4. TIMELESS
A radiant porcelain bisque couple under a lattice arch of "pearls". Adorned with lovely floral and "pearl" bursts on a lace and "pearl"-trimmed base.
Height: 10 in.
Base: 4 ½ x 6 in. oval.
Black Tux
118-A-455

5. GLORIOUS
Charming porcelain bisque figurine afloat on a lace-veiled base, punctuated with floral bouquet. Lucite-look backdrop holds a spray of softly cascading lily-of-the-valley updated with "pearl" loops.
Height: 12 ½ in.
Base diameter: 4 ¾ in.
Black Tux
118-A-420

6. CLASSIQUE
Timeless romantic porcelain bisque couple between two Gothic pillars, edged with soft blooms, "pearls" and crisp pleats of lace. Height: 11 in.
Base diameter: 4 ¾ in.
Black Tux
118-A-415

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Porcelain Figurines Crafted by *Roman, Inc.*

Wedding Cake Ornaments

Designer Series by
Ellen Williams

7. FOREVERMORE
Enchanting Art Plas couple adrift on a double-pleated ruffle which echoes the bride's rose motif. Graceful lucite-look backdrop carries a flowing floral arch with "pearl" loops.
Height: 10 ½ in.
Base diameter: 4 ¾ in.
Black Tux
110-A-860
White Tux
110-A-859

8. NEW BEGINNING
Intertwined "pearl" arch frames our glamorous Art Plas couple amidst sprays of tulle. Delicate flowers and "Pearl" petals add a light and airy touch above a base encircled by a double ruffle and "pearl" band. An excellent value.
Height: 10 in.
Base: 4 ½ x 6 in. oval.
Black Tux
110-A-858
White Tux
110-A-857

9. PERFECTION
Crisp, fresh elegance. A beautifully tailored bow and gently ruffled European ribbon are all that is needed to bring out the charm of our Art Plas couple.
Height: 8 ½ in.
Base diameter: 4 ½ in.
Black Tux
110-A-856
White Tux
110-A-855

10. RIBBON DELIGHT
Swells of shimmering satin-edged ribbon unfurl at the base and in a heart shape behind our blissful Art Plas couple. "Pearl"-trimmed satin bows complete the sparkling look.
Height: 10 in.
Base diameter: 4 ½ in.
Black Tux
110-A-932
White Tux
110-A-931

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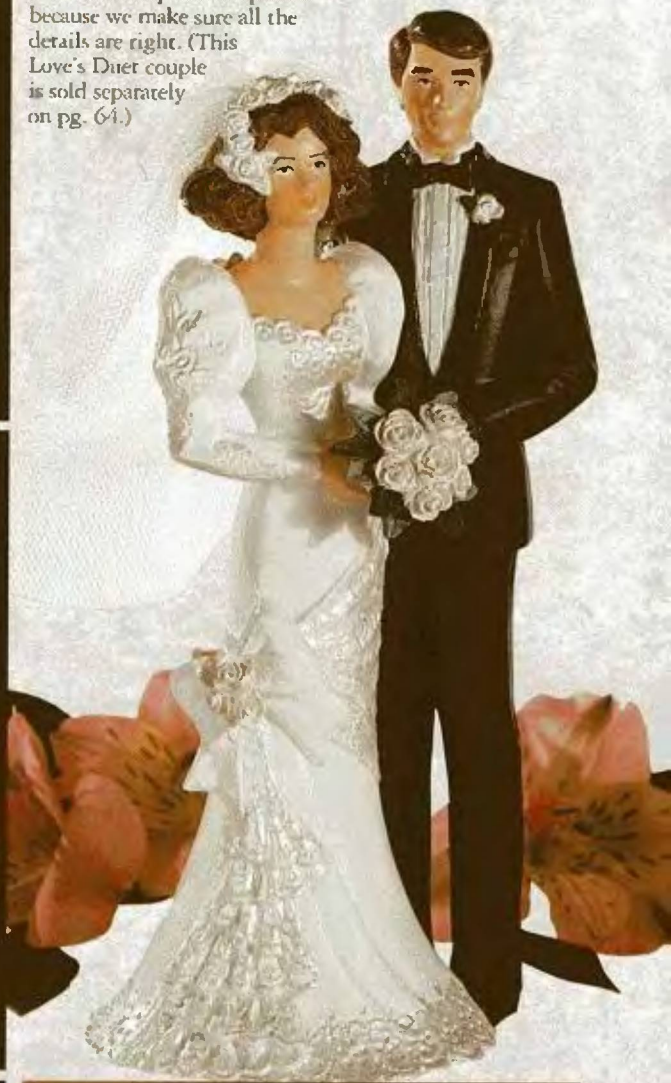
PERFECT IN EVERY DETAIL
Wilton and Ellen Williams present today's most impeccable couples, fashioned in Art Plas; a fine resin material that provides a new level of realism and color. Nothing's been missed—from the perfectly-formed petals on the bride's bouquet to the shimmering embossed detail on her wedding dress. The look is fresh and contemporary, with updated hair styles, wedding dresses and headpieces. Wilton couples are even more impressive up close—because we make sure all the details are right. (This Love's Duet couple is sold separately on pg. 64.)



Wedding Cake Ornaments

A NEW, NATURAL LOOK

Art Plas is the remarkable material that makes these couples as exquisitely detailed as your cake. Every feature is beautifully defined, from the colorful bouquet to the graceful flow of the bridal dress. And note our up-to-date details—the diamond-back dress and new, shorter hair styles, which fit in perfectly with today's weddings. (The Our Day couple is sold separately on pg. 64)

Designer Series by
Ellen Williams

1-2. EXPRESSION OF LOVE

Our linked hearts float behind majestic Art Plas couples adrift in a trail of soft flowers and feather-edge ribbon. A "pearl"-trimmed lace band and ruffled lace at the base complete the romantic scene.
Height: 7 ¾ in.
Base diameter: 4 ½ in.
1. African/American Couple/Black Tux
101-A-933
African/American Couple/White Tux
101-A-934
2. White Couple/Black Tux
101-A-931
White Couple/White Tux
101-A-932

3-4. SWEETNESS

Entwined crystal-look hearts arise from a bounty of tulle surrounding our poised Art Plas couples. Tastefully trimmed with "pearl" accented satin bows, it's a fresh look at an outstanding value.
Height: 7 ¾ in.
Base diameter: 4 ½ in.
3. African/American Couple/Black Tux
101-A-155
African/American Couple/White Tux
101-A-154
4. White Couple/Black Tux
101-A-153
White Couple/White Tux
101-A-152

5. DEDICATION

A trio of chapel windows provides the inspiring backdrop for our magnificent Art Plas Our Day couple. Clusters of roses and bursts of tulle sweep above a band of open work lace at the base.
Height: 7 in.
Base: 4 ½ x 6 in. oval.
Black Tux
101-A-150
White Tux
101-A-151

6. ALLURE

An enchanting gazebo wrapped with ivory tulle and prettied by a profusion of satin bows. White and ivory flowers enhance this lovely wedding setting. Exquisitely detailed Art Plas couples.
Height: 11 in.
Base diameter: 5 in.
White Couple/Black Tux
101-A-1385
White Couple/Grey Tux
101-A-1382
African/American Couple/Black Tux
101-A 1385

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Ellen Williams Enterprises

Wedding Cake Ornaments

Designer Series by
Ellen Williams

7. I DO
Double crystal-look hearts and bells highlighted with blossoms, satin ribbons, "pearls", ivory and white floral accents. Features painstakingly detailed Art Plas couples.
Height: 9 in.
Base diameter: 4 ½ in.
African/American Couple/
Black Tux
101-A-1781
White Couple/Black Tux
101-A-1779

8. GARDEN DELIGHT
Breathtaking spiral holds a topiary of blooms and long streamers of ribbons and "pearls" accenting lovely detailed Art Plas couples. Crystal-look backdrop adds drama to the scene.
Height: 10 in.
Base diameter: 4 ⅞ in.
White Couple/Black Tux
101-A-1775
White Couple/Grey Tux
101-A-1774
African/American Couple/Black Tux
101-A-1777
African/American Couple/Grey Tux
101-A-1776

9. DELICATE JOY
Solitary petite porcelain bisque couple on a lacy ruffled base dotted with floral blooms and streamers.
Height: 6 in.
Base diameter: 3 ⅛ in.
Black Tux
108-A-695

10. SWEET BEGINNINGS
Lacy heart frames a petite, porcelain couple. Rose-accented base is edged with soft lace and "pearl" trim.
Height: 9 in.
Base diameter: 4 ½ in.
Black Tux
118-A-490

11. EVERLASTING
A dramatic "pearl"-trimmed gazebo is the setting for this dainty porcelain couple. Tulle sprays tied with ribbons and flowing lily of the valley.
Height: 11 ½ in.
Base diameter: 5 in.
Black Tux
118-A-505

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Porcelain Figurines Crafted by *Roman, Inc.*

Wedding Cake Ornaments

Designer Series by
Ellen Williams

1. PETITE RIBBON DELIGHT
Shimmering satin-edged ribbon heart frames our new petite Art Plas couples. Enhanced with ribbon and "pearl" trim.
Height: 7 ¼ in., Base diameter: 3 ¼ in.

White Couple/Black Tux	104-A-934
White Couple/White Tux	104-A-933
African-American Couple/Black Tux	104-A-936
African-American Couple/White Tux	104-A-935

2. PETITE LACE TRELLIS
Our cameo-patterned lace arch encircles our new petite couples. Lavishly adorned with ribbon bow and "pearl" trim.
Height: 7 ½ in., Base diameter: 3 ¼ in.

White Couple/Black Tux	104-A-938
White Couple/White Tux	104-A-937
African-American Couple/Black Tux	104-A-940
African-American Couple/White Tux	104-A-939

3. PETITE HEART OF FANCY
Lovely lacy heart crested with a lavish bow and "pearl" ring is a fine backdrop for our petite Art Plas couple.
Height: 7 in., Base diameter: 3 ¼ in.

Black Tux	104-A-932
White Tux	104-A-931

4. PETITE ROMANCE
New petite couple stands atop a base beautifed with gathered bows and streamers of feather edge and smooth edge ribbon. Height: 5 ¼ in., Base diameter: 3 ¼ in.

White Couple/Black Tux	104-A-942
White Couple/White Tux	104-A-941

5. SWEET TOGETHER
Charming porcelain couple is encircled in heart-shaped lace, trimmed with flowers and "pearls".
Height: 6 ¼ in., Base diameter: 3 ¼ in.

African-American Couple/Grey Tux	118-A-701
White Couple/Grey Tux	118-A-700

6. HOPES AND DREAMS
Precious porcelain couple on a base covered with lavish lace, and a spray of blooming flowers and "pearls".
Height: 6 ¼ in., Base diameter: 3 ¼ in.

White Couple/Grey Tux	118-A-705

7. SIMPLE JOYS
A trio of blooming roses, exquisite lace and "pearl" wisps decorate this simply beautiful ornament. Glorified by interlocked crystal-look hearts.
Height: 8 in. Base diameter: 4 ½ in.
103-A-150

8. OPULENCE
"Pearl"-adorned wedding bands shimmer on a base of "pearl" leaves and accordion-pleated lace. Height: 6 ½ in.,
Base diameter: 4 ½ in.
103-A-420

9. TRUE LOVE
"Pearl"-embellished swooning doves rest on a pair of "pearl" studded wedding bands. Tufts of tulle and soft roses complete the vision. Height: 8 ½ in.
Base diameter: 4 ¼ in.
103-A-410

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Designer Series by
Ellen Williams

Wedding Cake Ornaments

10. CROWNING GLORY
Two fluttering doves alight on a lace and "pearl" trimmed heart and satiny bell. Lace also underscores the base.
Height: 9 1/2 in., Base diameter: 4 7/8 in.
103-A-405

11. INSPIRATION
The gilded cross is highlighted on a petal base flowing with tulle bursts. A soft bouquet of posies drapes cross and base.
Height: 6 1/2 in., Base diameter: 3 1/4 in.
106-A-355

12. MASTERPIECE
Ornately-trimmed bells toll out the happiest of wedding messages. Tied with ribbon and set in a lace-trimmed heart.
Height: 9 1/2 in., Base diameter: 4 1/2 in.
Ivory 103-A-425
White 103-A-430

13. EXUBERANCE
Two graceful swans float on a lace-trimmed base. Both glide under a shower of flowing tulle and "pearl" decked buds.
Height: 7 in., Base diameter: 4 7/8 in.
103-A-440

14. MINI BOUQUETS
Soft floral bouquets set on field of cameo lace. Coordinates beautifully with many ornaments. Exciting look attached to pillars or cakes as well as placed between tiers. Height: Approx. 2 in.,
Base diameter: 4 in.
211-A-601

15. PEARL LEAVES TIER TOP
Delicate pearl leaves peek through tufts of tulle and "pearl"-trimmed blossoms.
Height: 3 1/2 in., Base diameter: 4 7/8 in.
211-A-1991

16. PEARL TIER TOP
"Pearl" wisps decorate blooms and flower sprays. Height: 2 1/2 in.,
Base diameter: 4 in.
211-A-1992

17. BLOSSOM TIER TOP
Contemporary spray with tulle and "pearl"-decked flowers. Height: 3 1/2 in.,
Base diameter: 4 1/8 in.
211-A-1993

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Cake Figurines

Designer Series by

Ellen Williams

Wilton presents figurines as extraordinary as your wedding cake. Whether you choose styles in our vividly-detailed Art Plus material, or beautifully-sculpted couples in fine porcelain bisque, these figurines capture the moment perfectly, and keep it alive for years.

1. LOVE'S DUET

Captivating detail enhances this elegant Art Plus figure. Height: 6 in.
Black Tux 202-A-402
White Tux 202-A-403

2. OUR DAY

Adoring Art Plus bride and groom in a striking natural pose. Height: 4 ½ in.
Black Tux 202-A-409
White Tux 202-A-408

3. HAPPIEST DAY

Sweetly poised African-American couple with lifelike Art Plus bouquets and headpiece. Height: 4 ½ in.
Black Tux 202-A-306
White Tux 202-A-305
Grey Tux 202-A-304

4. PETITE HAPPIEST DAY

Graceful African-American Art Plus couple ideal for cakes and place settings. Height: 3 ½ in.
White Tux 202-A-405
Black Tux 202-A-406

5. TENDER TWOSOME

Happy bride and groom in porcelain. Height: 3 ⅜ in.
Grey Tux 214-A-501

6. LITTLE DARLINGS

Solemn duo await their nuptial celebration. Porcelain African-American couple. Height: 3 ¾ in.
Grey Tux 214-A-500

7. LASTING LOVE

Lovely bride has a flowing tulle veil. Made of lifelike Art Plus material. Height: 4 ½ in.
Grey Tux 202-A-301
White Tux 202-A-303
Black Tux 202-A-302

8. PETITE LASTING LOVE

Our petite rendition with all the beautiful Art Plus detail intact. Height: 3 ½ in.
Black Tux 202-A-401
White Tux 202-A-400

9. ONE DREAM *

Loving porcelain couple stands ready to exchange vows. Height: 6 in.
Black Tux 214-A-625

10. ADORING COUPLE *

Porcelain pair dance their first waltz with stars in their eyes. Height: 5 ⅞ in.
Black Tux 214-A-600

11. TOGETHER FOREVER *

Romantic porcelain couple in a traditional bridal pose. Height: 6 ½ in.
Black Tux/Ivory 214-A-605
Black Tux/White 214-A-615

12. PETITE TOGETHER FOREVER *

Porcelain figure is perfect for cakes and table decoration. Height: 3 ⅞ in.
Black Tux 214-A-637

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*These porcelain figurines created by Kerron Inc.

Cake Figurines

Designer Series by
Ellen Williams

13. SWEET SYMPHONY
Musical plays "The Wedding March". Hand-painted, detailed Art Plas. Height: 7 ¼ in.
Black Tux 215-A-774

14. PERFECT HARMONY
African-American porcelain couple; bride with "pearl" necklace, bouquet. Plays "The Wedding March". Height: 8 in.
Grey Tux 215-A-771

15. TOGETHER FOREVER
Bride has tulle veil, bouquet with satin and "pearl" ribbons. Porcelain musical plays "The Wedding March". Height: 8 in.
Grey Tux 215-A-770

16. DESIGNER BRIDESMAIDS
So many beautiful jewel and soft tones to allude to match many bridal color themes; Art Plas. Height: 4 ⅝ in.
Amethyst (purple) 203-A-9107
Light Plume 203-A-9104
Emerald (dark green) 203-A-9104
Raspberry (fuchsia) 203-A-9108
Dark Pink 203-A-9113
White 203-A-9111
Sapphire (dark blue) 203-A-9109
Light Blue 203-A-9106
Black 203-A-9110

17. AFRICAN-AMERICAN DESIGNER BRIDESMAIDS
Dramatic, lifelike bridesmaids dressed in a beautiful variety of shades that will coordinate well with many wedding color motifs. Art Plas. Height: 4 ⅛ in.
Sapphire (dark blue) 203-A-9112
Pink 203-A-9113
Emerald (dark green) 203-A-9115
White 203-A-9114

18. DESIGNER GROOMSMEN
Handsome groomsmen in attractive matte finish; Art Plas. Height: 4 ½ in.
White Coat 203-A-9100
Grey Tux 203-A-9102
Black Tux 203-A-9103

19. AFRICAN-AMERICAN DESIGNER GROOMSMEN
Groomsmen have the option of exactly matching their tuxedo to that of the groom. Three most popular shades. Art Plas. Height: 4 ⅛ in.
White Coat 203-A-9117
Grey Tux 203-A-9118
Black Tux 203-A-9116

20. JOYFUL DEBUT ORNAMENT WITH LA QUINCEAÑERA
Lavish lace, ribbon and "pearls" encircle the lovely young lady in celebration of her 15th birthday. Art Plas. Height: 9 in.; Base diameter: 4 ⅛ in.
203-A-506

21. LA QUINCEAÑERA FIGURINE
Sweetly posed Art Plas figurine is a beautiful remembrance of her 15th birthday jubilee. Makes lovely bridesmaid as well. Height: 4 ½ in.
203-A-505

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Wedding Cake Ornaments

1. PETITE DAINTY CHARM
A beautiful open heart in scalloped lace, highlighted by ready-to-bloom flowers and green-tipped leaves. Finished with an airy tulle bow.
Height: 6 ½ in. Base diameter: 3 ⅛ in.
106-A-931

2. NATURAL BEAUTY
Lovebirds beneath filigree heart trimmed with lily of the valley and a smooth satin bow.
Height: 6 in. Base diameter: 3 ⅛ in.
Peach 106-A-1104 Pink 106-A-1130
White 106-A-1163

3. PETITE BELLS OF JOY
Cluster of white filigree bells with fabric roses, lace-covered arches and tulle.
Height: 7 in. Base diameter: 3 ⅛ in.
White 106-A-2658

4. LA BELLE PETITE
Tolling bell surrounded by tulle and flowers glimmers with iridescence.
Height: 5 ½ in. Base diameter: 3 ⅛ in.
White 106-A-248

5. PETITE SPRING SONG
A dainty song bird duet arched in flowers, "pearls" and tulle. Height: 7 in. Base diameter: 3 ⅛ in.
White 106-A-159

6. PETITE DOUBLE RING
Graceful doves land on simple wedding bands on heart base. Adorned with tulle puff.
Height: 5 ½ in. Base diameter: 3 ⅛ in.
106-A-4316

7. ECSTASY
Sprays of flowers and leaves surround a romantic porcelain pair. Delicate tulle forms a lovely base.
Height: 9 ½ in. Base diameter: 4 ⅜ in.
White 117-A-831

8. SENTIMENTAL
Entraptured stylized porcelain couple beneath a lace-wrapped floral archway. Layers of lurex-edged tulle fan out behind the pair.
Height: 10 ½ in. Base diameter: 4 ½ in.
117-A-855

9. LACE HIDEAWAY
Porcelain newlywed couple enjoys a precious moment alone amidst arches of lavish lace and puffs of tulle.
Height: 12 ½ in. Base diameter: 4 ⅜ in.
White 117-A-150

10. LUSTROUS LOVE
Bursts of tulle peek from behind lace leaves; dotted with forget-me-nots and rimmed with gleaming "pearls". Satiny roses bloom while "pearls" are suspended on transparent strings around the happy glazed porcelain couple.
Height: 8 in. Base diameter: 4 ⅜ in.
White 117-A-621

11. DEVOTION
Crystal-look arch is framed with gathered tulle and lace. Glazed porcelain couple stands on pedestal base in burst of tulle, blooms and "pearl" strands.
Height: 9 ½ in. Base diameter: 4 ⅜ in.
White 117-A-425

12. PROMISE
Simple beauty. Dramatic crystal-look heart frames dainty white porcelain couple. Crystal-look base is covered with tulle, ribbons and fabric flowers.
Height: 9 ⅜ in. Base diameter: 4 ½ in.
White 117-A-315

13. REFLECTIONS
Sleek, streamlined and sophisticated. Dramatic crystal-look backdrop reflects porcelain couple, tulle burst, "pearl" sprays and florals.
Height: 8 in. Base diameter: 4 ⅜ in.
Blue 117-A-130
White 117-A-298
Pink 117-A-297

14. GARDEN ROMANCE
Charming porcelain couple stands in a gazebo decked with flowery vines. Clusters of tulle and ribbons complete this romantic hideaway.
Height: 10 ½ in. Base diameter: 5 in.
White Iridescent 117-A-711

15. SPLENDID
Sweeping crystal-look curve surrounds adoring glazed porcelain pair. Cylindrical vase holds a matching spray of flowers that accents base. Add real flowers if you wish. Height: 10 ½ in.
Base diameter: 4 ⅜ in.
Peach 117-A-450
White 117-A-506
Pink 117-A-507

Wedding Cake Ornaments

Wedding Cake Ornaments

1. LACE CHARM
Luxuriant ruffled lace heart and base display the shimmering wedding bells. "Pearl" sprays and flowers add the final touches.
Height: 11 in.
Base diameter: 4 ⅞ in.
103-A-151

2. HEART DUO
Two hearts become as one, symbolized by this intricate creation. Embellished with tulle,cameo lace around the base and hearts; ribbon bows.
Height: 9 in.
Base diameter: 4 ½ in.
103-A-931

3. SPRING SONG
Perching lovebirds sing their romantic songs in a garden of posies and tulle.
Height: 9 ½ in.
Base diameter: 4 ⅞ in.
111-A-2802

4. CIRCLES OF LOVE
Symbolic double rings and doves in a hideaway of flowers and "pearl" sprays.
Height: 10 in.
Base diameter: 4 ⅞ in.
White
103-A-9004

5. EVERLASTING LOVE
Graceful arches of lace and filigree heart surround floral-filled bell. Dotted with tulle and wedding bands.
Height: 10 in.
Base diameter: 4 ⅞ in.
103-A-236

6. HEARTS TAKE WING
Romantic beak-to-beak birds perched on a setting of heart-shaped branches and tulle.
Height: 10 ½ in.
Base diameter: 4 ½ in.
103-A-6218

7. WEDDING BELLS
Filigree bell clusters in a spray of tulle and lace.
Height: 10 ½ in.
Base diameter: 4 ½ in.
103-A-1356

8. SWEET CEREMONY
Seed pearl heart frames glitter bell accented with tulle. Bell surrounds our classic couple.
Height: 10 in.
Base diameter: 4 ⅞ in.
Black Coat
103-A-2001

Wedding Cake Ornaments

9. SATIN ELEGANCE
Lace-edged satin heart bursting with "pearls", flowers and a pair of rings.
Height: 7 in. Base diameter: 4 ⅞ in.
Ivory on ivory base
109-A-1002
White on white base
109-A-1001

10. VICTORIAN CHARM
Graceful ribbon loops and fantasy florals layer over romantic satin five-bell cluster.
Height: 7 ½ in.
Base diameter: 4 ½ in.
Ivory 103-A-1586

11. CIRCLES OF LACE
Lacy alcove with tulle and a shimmery bell.
Height: 10 in. Base diameter: 4 ⅞ in.
210-A-1986

12. FLORAL ARCH
Botanical arch covered with gleaming flowers.
Height: 10 in. Base diameter: 4 ⅞ in.
210-A-1987

13. ROMANTIC HEART BASE
White openwork, 2 pieces.
Height: 1 ½ in.
Base diameter: 4 ⅞ in.
201-A-7332
Base diameter: 3 ¼ in.
201-A-7847

14. CRYSTAL-LOOK BASE
A crystal-clear alternative.
Height: 1 ⅜ in.
Base diameter: 4 ½ in.
201-A-1450

15. FLORAL BASE
White. Height: 1 ½ in.
Base diameter: 4 ⅞ in.
201-A-1815

16. FLORAL SCROLL BASE
Victorian-styled charm.
Height: 2 ½ in.
Base diameter: 4 ½ in.
White 201-A-1303
Ivory 201-A-305

17. STYLIZED COUPLE
Glazed porcelain couple in a longing gaze.
Height: 4 ⅞ in.
202-A-218

18. LIBERATED BRIDE
Choose this light-hearted approach!
Plastic. Height: 4 ½ in.
2113-A-4188

19. RELUCTANT GROOM
Don't let this one get away! Plastic.
Height: 4 ½ in.
1510-A-9520

20. CLASSIC COUPLE
Designed in plastic.
Height: 4 ½ in.
Black/Tux
202-A-8110

Anniversary Cake Ornaments

1. LOVE ENDURES

Celebrate the years gone by with an opulent burst of glitter-edged tulle and glimmering ribbon. Topped with the appropriate shimmering number.
Height: 7 ½ in.
50th
102-A-151
25th
102-A-150

2. 25 OR 50 YEARS OF HAPPINESS

In gold or silver, the number tells the happy story. Accented with blooms and shimmering leaves.
Height: 10 in.
50th
102-A-223
Not shown, but also available:
25th
102-A-207

3. GOLDEN/SILVER JUBILEE

Celebrate the years with gold or silver flowers. Couple stands before numeral wreath with orchids, ferns and puffs of tulle. Height: 8 ½ in.
Silver
102-A-1225
Not shown, but also available:
Gold
102-A-1250

4. PETITE DOUBLE RING DEVOTION

Celebrating couple surrounded by rings and the shimmer of "pearls" and ferns.
Height: 5 in.
50th Gold
105-A-4605
Not shown, but also available:
25th Silver
105-A-4613

5. PETITE ANNIVERSARY YEARS

Beautiful blooms, leaves and sprays of tulle, add appeal to this versatile favorite. Embossed wreath holds snap-on numbers to mark the milestones—5, 10, 15, 20, 40.
Height: 5 ¾ in.
105-A-4257

6. PETITE ANNIVERSARY

Shining numeral wreath is highlighted by two fluttering doves.
Height: 5 ½ in.
25th
105-A-4265
Not shown, but also available.
50th
105-A-4273

7. ANNIVERSARY COUPLE

Gold or silver gown. Plastic.
Height: 3 ½ in.
50th Gold
203-A-1821
25th Silver
203-A-2828

Wedding Gifts & Accessories

Loving TRADITIONS™

On your special day, the details make all the difference. Loving Traditions™ perfects the little touches that make memories... a complete selection of lace-lavished keepsakes, from ring-bearers' pillows and bride's purses to elegant serving knives and glassware. Their beauty will be cherished for years to come.

1. CAKE KNIFE & SERVER

Gleaming stainless with beautiful acrylic handles. Tied with sprays of flowers, ribbons and "pearls".

Cake Knife 120-A-704
Cake Server 120-A-705
Knife & Server Set 120-A-703

2-3. TOASTING GLASSES

Fluted glasses have spiral stem. Unique rosebud motif; trimmed with lace and ribbon. 2 glasses per set.

Height: 8 ⅛ in.
2. Bride & Groom Set 120-A-708
3. Anniversary Set 120-A-707

4-5. SHERBET/ CHAMPAGNE GLASSES

Unique lillies of the valley design. Enhanced with satin ribbons. 2 glasses per set.

Height: 4 ½ in.
4. Bride & Groom Set 120-A-203
5. Anniversary Set 120-A-205

6. BRIDE'S HANDKERCHIEF

Delicate cotton handkerchief edged in lace. White.

120-A-500

7. BRIDE'S PURSE

Lovely satin lace-trimmed bag with ribbon drawstring. Generous 11 ¼ x 13 in. size.

120-A-601

8. BRIDE'S GARTER

Lacy satin band trimmed with ribbons and "pearls", featuring a generous use of lace. Wide elastic band for comfort.

Blue 120-A-402
Pink 120-A-400
White 120-A-401
Ivory 120-A-403
Black 120-A-404

9. RING BEARER'S PILLOWS

Elegant, shimmery satin hand- made pillows in two popular shapes. Trimmed with delicate lace, ribbon, and "pearls". Square pillows approximately 10 ½ x 10 ½ in.

Lacy Square - White 120-A-106
Lacy Square - Ivory 120-A-107
Ribbon Heart - White 120-A-100
Ribbon Square - White 120-A-104

Look at all you can do with our wide selection of Bomboniere® products! Using only a few simple techniques, found in our Bomboniere® Party Favors Book, it's easy to master many styles of favors. Find one that's perfect for your celebration!

CONTAINERS WITH PUFFS

Take a candy-filled tulle puff, finish with Instant Bow and a small trim, then place right inside any of our novelty containers.
It couldn't be easier!

FAVOR BOXES

Fast and impressive. They fold or snap closed to make an easy candy container that works well with a variety of ribbon techniques.

HOLDING RIBBON FAVORS

A continuous double-sided pocket to hold candies or potpourri. It gives you flexibility to add on bows, puffs and other accents.

WIRED SHAPING RIBBON FAVORS

For rich, deep color and full, lifelike shapes, this flexible wired ribbon is unsurpassed. Great for flowers; excellent for many bows.

POUCHING RIBBON FAVORS

Divided into trimmable segments, this ribbon is a pleasure to use. Simply cut at the seams to form a candy bag which can be tied off with Instant Bow and accented with other Bomboniere!® pieces.

DOUBLE-GATHERING RIBBON FAVORS

This "bon-bon" style may be the easiest ribbon to use. Strings on either side gather to form a middle pocket, then tie off.

SAUCER-BASED FAVORS

These ideas use the favor saucer for support. Your favor stands on its own, for a better view of accessories and full puffs.

Make your own beautiful party favors!

Bomboniere!®

Party Favors

Ideas, instructions and products for all your special events

A complete product selection from Wilton to help you make the most beautiful party favors your guests have ever seen. Bomboniere!® Party Favor products cover every detail — elegant favor ideas, an easy-to-follow instruction book and a complete selection of products. Bomboniere!® makes favors easy and fun!

You begin with brilliant ideas! The Bomboniere!® Party Favors Book is your source for elegant, easy-to-make favors that make any special occasion unforgettable.

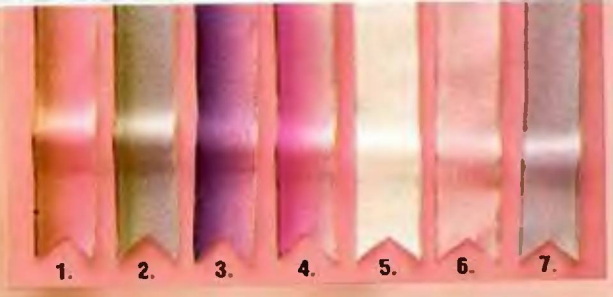
— Vivid floral creations for wedding and anniversary parties
— Romantic bridal shower ideas, using dramatic puffs of ribbon and tulle
— Adorable baby shower favors which focus on cute, fuzzy bears, milk bottles or other baby accessories in a candy-filled saucer.

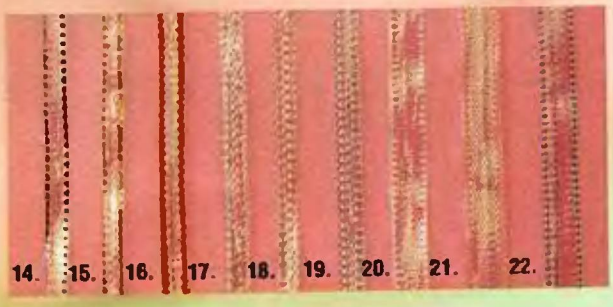
Use these exquisite favors on cakes, at place settings — wherever you want to make an elegant impression. The Party Favors Book tells you how to create the look you want, with step-by-step instructions and color photographs of each favor.

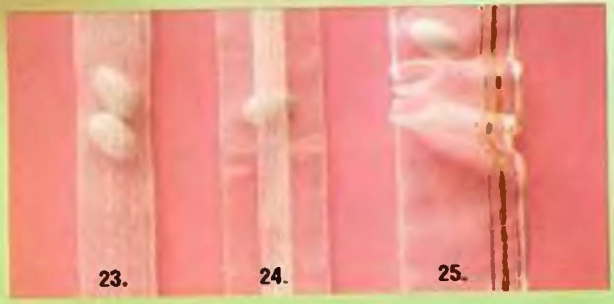
On the following pages, you'll find the exclusive Bomboniere!® products that make these ideas come to life. Brilliant ribbon and tulle in an array of colors and finishes to match to your party color scheme...creative accessories which capture the perfect mood for your event.

Make The Party Favors Book your first Bomboniere!® purchase. It's filled with the ideas and expertise you need to create beautiful favors in a few easy steps. 40 color pages; over 100 ideas; complete product selection.

Party Favors Book 916-A-825







RIBBON

Discover the variety of Bomboniere!® ribbon! You'll find exactly the color you need to match the occasion, in the proper width to enhance the size of your favors. Use the right ribbon for the job, to make shaping, gathering, tying bows and other favor-making tasks easy.

WIRED SHAPING RIBBON

Hidden wire along both edges makes this ribbon easy to work with, yielding exquisite bows and flowers. Each package contains 2 yards of 1 in. wide ribbon.

1. PINK/GREEN	1003-A-3103
2. BLUE/GREEN	1003-A-3101
3. VIOLET/PINK	1003-A-3104
4. LAVENDER/PINK	1003-A-3102
5. WHITE	1003-A-3107
6. PINK	1003-A-3105
7. BLUE	1003-A-3106
8. GOLD LAMÉ	1003-A-3112
9. SILVER LAMÉ	1003-A-3113
10. YELLOW	1003-A-3111
11. LAVENDER	1003-A-3108
12. PEACH	1003-A-3110
13. TEAL	1003-A-3109

INSTANT BOW RIBBON

Woven-in pull strings help you create foolproof, perfectly-shaped iridescent bows in colors that complement every party theme. Each package contains 4 yards.

14. 1/8 IN. SILVER	1003-A-3118
15. 1/8 IN. GOLD	1003-A-3117
16. 1/8 IN. RED	1003-A-3119
17. 1/8 IN. WHITE	1003-A-3114
18. 1/8 IN. PINK	1003-A-3115
19. 1/8 IN. BLUE	1003-A-3116
20. 1/8 IN. WHITE	1003-A-3120
21. 1/8 IN. PINK	1003-A-3121
22. 1/8 IN. BLUE	1003-A-3122

23. HOLDING RIBBON

An exciting way to present candy, rice, potpourri - this continuous ribbon pouch lets you decide which way to showcase your favor. Ribbon is 1 1/2 in. wide; package contains 2 yards.

IRIDESCENT	1003-A-3124

24. POUCHING RIBBON

Segmented ribbon pouches make a fancy presentation of almonds, mints, rice, potpourri - but only you will know how simple they are to work with! Each pouch is 2 in. wide, 6 1/4 inches long. Each package contains 6 pouches.

LUREX STRIPE	1003-A-3123

25. POUCHED GATHERING RIBBON

Fill this ribbon with candy, rice or potpourri; then gather into the most beautiful ruffles you've ever seen. Ribbon is 2 3/8 in. wide; package contains 2 yards.

GOLD EDGE	1003-A-3128

26-28. DOUBLE GATHERING RIBBON

Use this ribbon to create bountiful ruffles and precise containers for almonds, mints, rice and potpourri! Ribbon is 4 3/4 in. wide; package contains 1 yard.

26. SILVER DOTS	1003-A-3126
27. WHITE DOTS	1003-A-3125
28. GOLD DOTS	1003-A-3127

29-31. STRIPED GATHERING RIBBON

Begin your favors with shimmering striped ribbon to ruffle and form into fancy flowers! Ribbon is 2 1/4 in. wide; package contains 2 yards.

29. IRIDESCENT WHITE	1003-A-3133
30. PINK	1003-A-3134
31. BLUE	1003-A-3135

32. GATHERING RIBBON WITH LUREX AND PICOT EDGE

Dramatic ruffles are easily executed using this unique ribbon. The decorative edge adds a special look. Ribbon is 2 in. wide; package contains 2 yards.

MULTICOLOR	1003-A-3129

33-35. GATHERING RIBBON

Beauty on a smaller scale! 7/8 in. wide ribbon makes dainty ruffles and flowers - but it's still easy to work with. Package contains 4 yards.

33. PINK	1003-A-3131
34. BLUE	1003-A-3132
35. MULTICOLOR	1003-A-3130

Bomboniere!® products are both imported and made in the United States

Bomboniere!®
— Party Favors —

TULLE CIRCLES

eer mesh fabric for elegant puffs and pleated bows. Our wide ortment of colors gives you unmatched decoraring oprions! n. diameter.

lid Tulle Circles come 25 per pkg.

HITE	1005-A-1
INK	1005-A-2
LUE	1005-A-3
ORY	1005-A-4
EACH	1005-A-5
INT	1005-A-6
LAC	1005-A-8
ELLOW	1005-A-14
AL	1005-A-13
ASPBERRY	1005-A-11
OYAL	1005-A-9
ED	1005-A-10
URPLE	1005-A-12
MERALD	1005-A-15
LACK	1005-A-7

NCY TULLE CIRCLES

ced Tulle Circles come 12 per pkg.

OTTED WHITE	1005-A-16
OTTED PINK	1005-A-17
OTTED BLUE	1005-A-18
OTTED YELLOW	1005-A-19

x-Edge Tulle Circles come 12 per pkg.

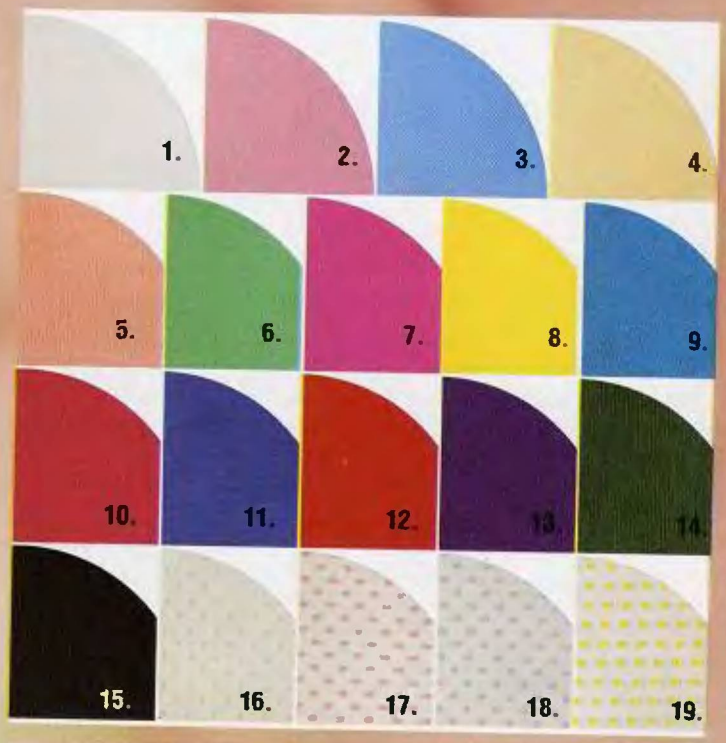
REX-EDGE IRIDESCENT	1005-A-20
REX-EDGE GOLD	1005-A-21
REX-EDGE SILVER	1005-A-22

nza Scalloped-Edge Tulle Circles come 12 per pkg.

GANZA SCALLOPED-EDGE	
	1005-A-23

Scalloped-Edge Tulle Circles come 25 per pkg.

E SCALLOPED-EDGE	
	1005-A-24



CESSORIES

out your party theme tly with a wonderful ory choice. Baby and ing showers, anniversaries ilestone events will have essional finish when you with the Bomboniere® ion.

ARTY FAVORS! K

, over 100 ideas.
5

INI BABY BOTTLES

ed colors. 1 ¼ in. high.
5 pack of 12

NK FUZZY BEARS

igh.
4 pack of 4

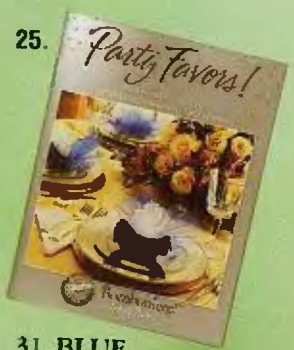
LUE FUZZY BEARS

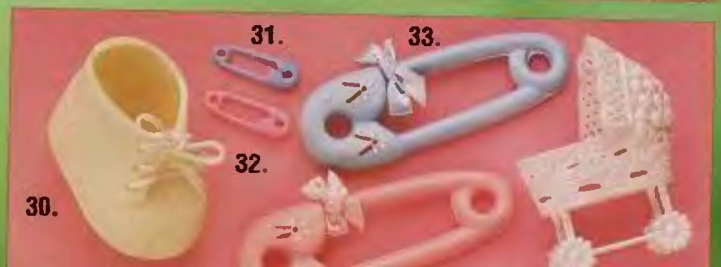
gh.
5 pack of 4

ABY LAMBS

high.
pack of 2

25.





31. BLUE SMALL SAFETY PINS
1 ½ in. wide.
1103-A-19 pack of 12

32. PINK SMALL SAFETY PINS
1 ½ in. wide.
1103-A-18 pack of 12

33. BLUE LARGE SAFETY PIN RATTLE
4 ½ in. wide.
1103-A-11 pack of 2

34. PINK LARGE SAFETY PIN RATTLE
4 ½ in. wide.
1103-A-10 pack of 2

35. BABY CARRIAGE

Bomboniere!® — Party Favors

ACCESSORIES

1. TUXEDO BOX
4 in. high 1006-A-48 pack of 2

2. SQUARE PURSE BOX
1 ⅞ in. sq. 1006-A-50 pack of 2

3. HEXAGON BOX
2 in. diameter. 1006-A-49 pack of 2

4. SILK-LOOK PURSE BOX
3 in. high. 1006-A-47 pack of 2

5. FILIGREE HEART BOX
2 ⅛ in. high. 1006-A-21 pack of 4
1006-A-107 pack of 12

6. SCALLOP SHELL
2 in. high. 1006-A-28 pack of 4

7. WEDDING COUPLE WITH BLACK TUXEDO
2 ⅛ in. high. 1006-A-25 pack of 1

8. WEDDING COUPLE WITH GREY TUXEDO
1 ⅞ in. high 1006-A-14 pack of 1

9. 3 INCH PEARL SWANS
1006-A-108 pack of 4
1006-A-109 pack of 12

10. HIGH HEELS
2 ⅛ in. high; Clear.
1006-A-110 pack of 4
1006-A-111 pack of 12

11. PARTY PARASOLS
2 ⅛ in. high. 1006-A-27 pack of 4

12. FLOWER CART
1 ⅜ in. 1006-A-24 pack of 2

13. TOP HAT AND CANE
1 in. high hat; 4 in. long cane.
1006-A-11 pack of 2

14. SATIN PILLOW
3 ⅛ in. high. 1006-A-26 pack of 2

15. LACE BONNET
4 ⅛ in. wide. 1006-A-51 pack of 1

16. ROUND BASKET
3 in. high. 1006-A-113 pack of 4
1006-A-112 pack of 12

17. FANCY FAN
4 in. high. 1006-A-54 pack of 1

18. STAMENS
3 in. high. 1006-A-50 pack of 12

19. "PEARL" SPRAYS
4 sprays of 3; 3 ⅛ in. high.
1006-A-31 pack of 12

20. "PEARL" HEARTS
4 ½ in. high. 1006-A-35 pack of 6

21. WHITE FROSTED BELLS
⅞ in. high. 1006-A-56 pack of 6

22. IRIDESCENT LEAVES
1 in. 1006-A-32 pack of 12
2 in. 1006-A-33 pack of 12

23. DOVES ON STEM
1 ⅛ in. wide. 1006-A-18 pack of 6

24. ANNIVERSARY BANDS
Gold. ⅜ in. diam.
1006-A-19 pack of 12
Silver. ⅜ in. diam.
1006-A-20 pack of 12
Gold. ¾ in. diam.
1006-A-100 pack of 48
Silver. ¾ in. diam.
1006-A-101 pack of 48

25. JORDAN ALMONDS
Contains approximately 60 pieces
Assorted. 12 oz. pkg.
1006-A-75 pack
White. 12 oz. pkg.
1006-A-74 pack

26. FAVOR SAUCERS
1006-A-59 pack of 12
1006-A-114 pack of 48

27. CHAMPAGNE GLASSES
Gold. 2 in. high.
1006-A-104 pack of 4
Silver. 2 in. high.
1006-A-103 pack of 4
Clear. 2 in. high.
1006-A-105 pack of 4
Clear. 2 in. high.
1006-A-106 pack of 12

28. OPENWORK BELLS
1 ⅜ in. high 1006-A-10 pack of 6
1 ⅜ in. high 1006-A-102 pack of 24

29. SMALL RUBBER BANDS
⅜ in. diameter.
1006-A-72 pack of 50

30. "PEARL" BEADS
4 mm. 211-A-1989 pack/5 yd.
6 mm. 211-A-1990 pack/5 yd.

31. "25" TAGS
3 ½ x 1 in. high.
1006-A-45 pack of 12

32. HEART TAGS
3 ½ x 1 in. high.
1006-A-44 pack of 12

33. DOVES TAGS
3 ½ x 1 in. high.
1006-A-43 pack of 12

34. BRIDAL COUPLE TAGS
3 ½ x 1 in. high.
1006-A-42 pack of 12

35. BABY TAGS
3 ½ x 1 in. high.
1103-A-34 pack of 12

Cake Accents & Accessories

1. WHITE PEARL BEADING

With just one continuous row of lustrous pearls you can transform a beautiful cake into a glorious work of art. Stunning and easy to work with, these pearls are a must for all serious decorators. Molded on one continuous 5 yard strand, they can be easily cut to size.

To use: Work with long, continuous strands. Position before icing crusts. Trim after pearls are in position to insure exact measure. Do not trim smaller than 6 in. lengths. Remove pearls before cutting and serving cake.

Size	Stock No.
6 mm	211-A-1990
4 mm	211-A-1989

2. FLORAL PUFF ACCENT

5 ½ in. tulle puff with soft flowers and "pearl" sprays.
White 211-A-1011

3. PEARL LEAF PUFF

5 ½ in. tulle puff with "pearls". White 211-A-1125

4. KISSING LOVE BIRDS

Beak-to-beak romantics. 5 ½ in. high 1002-A-206

5. PETITE SONG BIRDS

A note of grace and poise. 2 ¼ in.
1316-A-1210 pack of 4

6. LOVE DOVES

Devoted duo provides the perfect finish. 4 x 2 ¾ in.
1002-A-1806 pack of 2

7. SMALL DOVES

Elegant atop cakes or favors. 2 x 1 ½ in.
1002-A-1710 pack of 12

8. GLITTERED DOVES

2 x 1 ½ in. Coated with non-edible glitter.
1006-A-166 pack of 12

9. FLOWER SPIKES

Fill with water, push into cake, add flowers.
3 in. high.
1008-A-408 pack of 12

10. FORMAL RAILINGS

2 ⅞ in. posts, 1 in. pegs, 144 snap-together links.
1107-A-8326

11. FLOWER BASKET

Plastic basket ready to decorate. 3 x 2 x 2 ¾ in.
White 1008-A-299

12. ARTIFICIAL LEAVES

Green or white cloth; gold or silver foil.
(Add 1005-A- prefix before number.)

Color	# Per Pkg.	1 ¾"	1 ¼"
Gold	144	6518	6712
Silver	144	6526	6720
Green	72	7555	7570
White	72	7565	N/A

13. PEARL LEAVES

2 per package. 2 ¾ in. long. 211-A-1201

14. FILIGREE BELLS

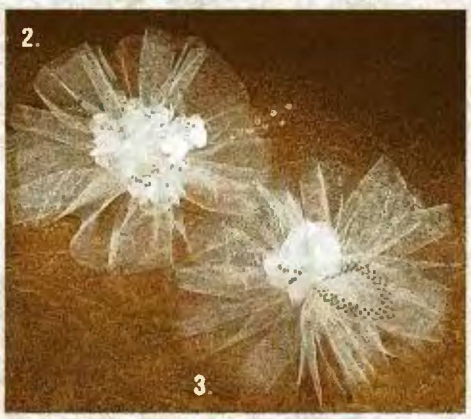
Beautiful floral detail. (Ribbon not included.)

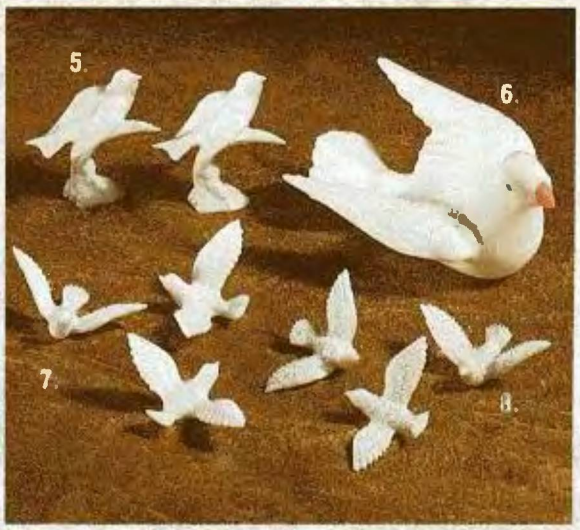
Height	Stock No.	# Per Pkg.
1 in.	1001-A-9447	12
1 ⅞ in.	1001-A-9422	6
2 ¼ in.	1001-A-9439	6
2 ⅞ in.	1001-A-9404	3
3 ½ in.	1001-A-9411	3

15. GLITTERED BELLS

A shimmering addition. (Ribbon not included.)

Height	Stock No.	# Per Pkg.
1 in.	1007-A-9061	12
1 ⅜ in.	2110-A-9075	6
1 ⅞ in.	1007-A-9088	6
2 ½ in.	2110-A-9090	6
4 ¼ in.	1007-A-9110	1





Cake Accents & Accessories

1. ARCHED TIER SET
Quite dramatic when used with Kolor-Flo Fountain. Includes: Six 13 in. arched columns, two super strong 18 in. round Decorator Preferred Separator Plates and six angelic cherubs to attach to columns with royal icing or glue. See our new Gazebo Cake Kit (see page 80) that works beautifully with Arched Pillars.
301-A-1982

Be prepared with replacement pieces for the Arched Tier Set:

18 in. Decorator Preferred Plate
302-A-18

13 in. Arched Pillars
303-A-9719

SAVE on pack of six.
301-A-6809

2. HARVEST CHERUB SEPARATOR SET
Includes four 7 in. Harvest Cherub pillars, two 9 in. separator plates (lower plate has 12 in. overall diameter).
301-A-3517

3. DANCING CUPID PILLARS
This charming character is wonderful on wedding shower or Valentine cakes. 5 ½ in. high.
303-A-1210

4. CHERUB SNAP-ONS
Accent 5 and 7 in. Grecian pillars. (Pillars not included.) 3 ½ in. high.
305-A-4104

5. FROLICKING CHERUB
Animated character. 5 in. high.
1001-A-244

6. ANGEL DUET
Fluttering fancies. A pair per package. 2 ½ x 2 in.
1001-A-457

7. MUSICAL TRIO
Setting just the right mood. Each 3 in. high.
1001-A-368

8. KNEELING CHERUB FOUNTAIN
Beautiful when accented with tinted piping gel and flowers. 4 in. high.
1001-A-9380

9. ANGELINOS
Heavenly addition to wedding, birthday and holiday cakes. 2 x 3 in.
1001-A-504

10. CHERUB CARD HOLDER
What neat place markers, too. (Cards not included.) 1 ⅞ x 3 ⅛ in.
1001-A-9374

11. HEAVENLY HARPISTS
Striking the perfect chord. 3 ½ in. high.
1001-A-7029

Cake Fountains & Stairways

1. THE KOLOR-FLO FOUNTAIN
Present your elegant formal tiers in the most dramatic way with our colorful, shimmering waterfall. Water pours from three levels. Top levels can be removed for smaller fountain arrangement. Intricate light system with two bulbs for extra brilliance. Use with 14 in. or larger plates, 13 in. or taller pillars for tallest cascade. Coordinates with our Crystal-Look Tier Set, p. 81. Plastic fountain bowl is 9 ¾ in. diameter. 110-124 V, AC motor with 65 in. cord. Pumps water electrically. Directions and replacement part information included.
306-A-2599

Replacement Parts	
Pump	306-A-1002
Piston	306-A-1029
Pump/Bulb Bracket	306-A-1037
Light Socket	306-A-1045
Light Bulb	306-A-1053
Cascade/Pump Connector	306-A-1088
Flozer Switch	306-A-1096
Upper Cascade	306-A-1118
Middle Cascade	306-A-1126
Lower Cascade	306-A-1134
Bowl	306-A-1142
Bottom Base	306-A-1169

2. FOUNTAIN CASCADE SET
Dome shapes redirect water over their surface in nonstop streams. Set includes 4 pieces: 2 ½ in., 4 ½ in., 8 in. and 11 ½ in. diameter (Kolor-Flo Fountain sold separately).
306-A-1172

3. FLOWER HOLDER RING
White plastic. Put at base of Kolor-Flo Fountain. Size: 12 ½ in. diameter x 2 in. high.
305-A-435

4. FILIGREE FOUNTAIN FRAME
Ornate elegance fits around base of Kolor-Flo Fountain. Eight white plastic scallops snap together. Size: 9 in. diameter x 3 ½ in. high.
305-A-1285

5. CRYSTAL BRIDGE AND GRACEFUL STAIRWAY SET
Create a dramatic masterpiece. Includes two stairways (16 ¾ in. long) and one platform (4 ¾ x 5 in.). Plastic.
305-A-2311

ONE STAIRWAY ONLY
305-A-2315

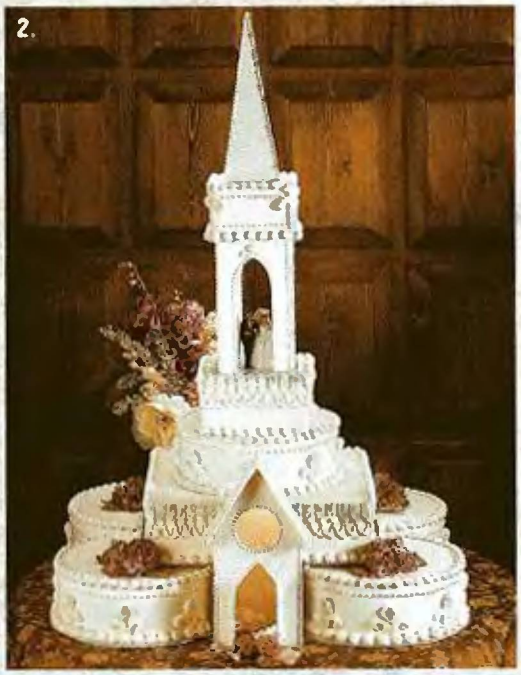
6. FILIGREE PLATFORM AND STAIRWAY SET
Bridge the gap between lavish tiers. Includes two stairways (16 ¼ in. long) and one platform (4 ¾ x 5 in.). White plastic.
305-A-2109

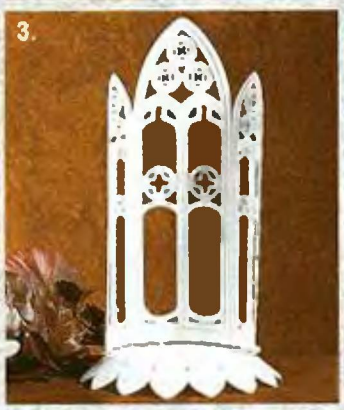
ONE STAIRWAY ONLY
305-A-1218

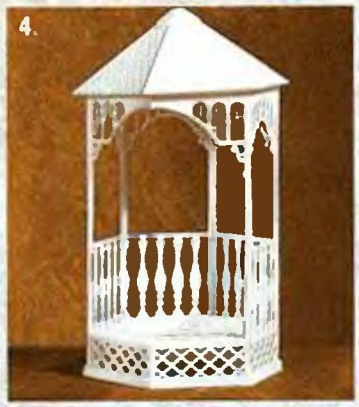
7. STAIRSTEPS SET
Twenty-four 1 in. high stairs with 3 in. candleholders.
1107-A-8180

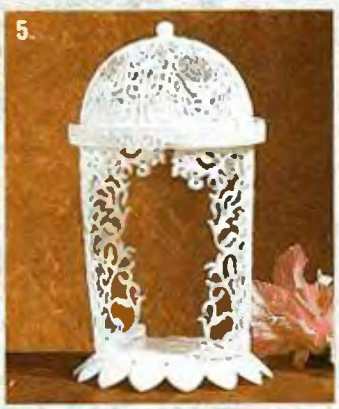
8. SUPER STRONG CAKE STAND
Holds up to 185 pounds of cake! High impact polystyrene and underweb of ribbing make stand super strong. Height: 2 ¾ in. Diameter: 18 in., to accommodate larger cakes.
307-A-1200

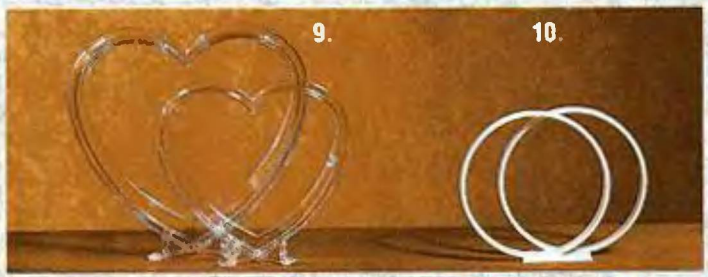
Cake Accents & Accessories











1. GAZEBO CAKE KIT
Create a lovely, arbor fantasy as you transform an ordinary wedding cake into a garden gazebo. The delicate cuts and trellis-work openings of the twenty arch and trellis pieces in this kit are accomplished with a laser. The paper is coated and remarkably sturdy. Complete assembly instructions included. Pillars and plates sold separately.
2104-A-350

2. CATHEDRAL CAKE KIT
Transform basic wedding cakes into dramatic masterpieces. Kit includes: 5 easy-to-assemble white church pieces, 4 white plastic cake supports and a church window that can be illuminated from within.
2104-A-2940

3. GOTHIC WINDOW SET
Lovely display for cake-top flowers, couple, more! 2 pieces; size: 5 x 9 in.
205-A-3059

4. GAZEBO SET
Arbor retreat for the cake-top bride and groom, flowers, more! Easy to assemble. Size: 5 x 9 in.
205-A-8298

5. FILIGREE GAZEBO SET
Lacy domed sanctuary for the cake-top wedded couple, flowers, greenery! 4 pieces. Size: 4 1/4 x 8 1/2 in.
205-A-4100

6. SEED PEARL HEART
Size: 7 x 6 1/2 in.
205-A-1006

7. FANCY FILIGREE HEART
Size: 7 x 6 3/4 in.
1004-A-2308

8. FILIGREE HEART FRAMES
7 in. Heart Frame 205-A-1501 pack of 3
4 in. Heart Frame 205-A-1527 pack of 3

9. CRYSTAL-LOOK HEARTS
5 1/2 in. Crystal Heart 205-A-1674
4 1/4 in. Crystal Heart 205-A-1672

10. DOUBLE WEDDING BANDS
White. Size: 3 1/2 in. diameter.
201-A-1008

11. CRYSTAL-LOOK BOWL
Perfect for blooms.
Size: 4 1/2 in. diameter, 1 1/2 in. deep.
205-A-1404

12. IRIDESCENT GRAPES
Size: 2 in. long.
1099-A-200 pack of 4

13. IRIDESCENT DOVES
Size: 2 in. wide.
1002-A-509 pack of 6

14. FILIGREE SWIRLS
Leaf-framed scrollwork. Height: 4 in.
1004-A-2100 pack of 12

15. SCROLLS
Graceful flowing decorations.
Size: 2 3/4 x 1 1/4 in.
1004-A-2801 pack of 24

16. LACY HEARTS
Delicate beauty. Size: 3 3/4 x 3 1/2 in.
1004-A-2306 pack of 12

Pillars & Plate Sets

1. 54-PC. GRECIAN PILLAR AND PLATE SET
A deluxe money-saving collection for the serious cake decorator. Features Decorator Preferred scalloped-edge separator plates and 5 in. pillars. Includes: two each 6 in., 8 in., 10 in., 12 in. and 14 in. plates; 20 Grecian pillars and 24 pegs.
SAVE 22% ON SET
301-A-8390

2. SIX-COLUMN TIER SET
Includes six 13 ¾ in. Roman columns and two super strong 18-in. round Decorator Preferred Separator Plates. A lovely set to use with the Kolor-Flo Fountain. White plastic.
301-A-1981

3. ARCHED TIER SET
Quite dramatic when used with Kolor-Flo Fountain. Includes: Six 13 in. arched columns, two super strong 18 in. round Decorator Preferred Separator Plates and six angelic cherubs to attach to columns with royal icing or glue. Recommended for use with new Gazebo Wedding Cake Kit (see page 80).
301-A-1982

4. CRYSTAL-LOOK TIER SET
The ideal style and height to work with the Kolor-Flo Fountain and a beautiful way to present any tiered cake. Plastic set includes two 17 in. plates; four 13 ¾ in. pillars.
301-A-1387

5. HARVEST CHERUB SEPARATOR SET
An idyllic setting for a most romantic cake. Pillars simply snap on to plates for strong support. Set includes four 7 in. Harvest Cherub pillars and two 9 in. separator plates (lower plate has 12 in. overall diameter).
301-A-3517

6. CLASSIC SEPARATOR SETS
Stately Grecian pillars and scalloped-edge plates create beautiful settings for all tiered cakes. Sets include 2 Decorator Preferred Plates, 4 pillars and 4 pegs.

6 IN. PLATE SET WITH 3 IN. PILLARS
2103-A-639

8 IN. PLATE SET WITH 5 IN. PILLARS
2103-A-256

10 IN. PLATE SET WITH 5 IN. PILLARS
2103-A-108

12 IN. PLATE SET WITH 5 IN. PILLARS
2103-A-124

Wedding Cake Stands

1. GARDEN CAKE STAND

An elegant way to present your cake. Its dramatic scrolls and rich wrought-iron look are inspired by the revival in metal-work—a style that's particularly lovely surrounded by greenery. Fast and easy to use—simply place cakes on plates and set on the stand. White painted metal stand uses any standard 10 in., 14 in. and 18 in. separator plates. Satellite garden stands sold individually below.

307-A-860

SATELLITE GARDEN CAKE STAND

White painted metal stand coordinates with garden cake stand above. Holds a 12 in. separator plate. Sold individually.

307-A-861

Separator Plates sold separately on page 84.

2. FLOATING TIERS CAKE STAND

Display three tiers on this graceful white metal cake stand. Fast and easy to use! Set includes stand and 8 in., 12 in. and 16 in. smooth separator plates and instructions.

307-A-825

Additional plates available. (Same plates as Crystal-Clear Cake Divider Set).

Plates	Number
8 in.	302-A-9749
12 in.	302-A-9765
16 in.	302-A-9780

3. CRYSTAL-CLEAR CAKE DIVIDER

White plastic separator plates; ½ in. diameter, 7 ½ in. high; clear plastic twist legs penetrate cake and rest on plate (dowel rods not needed). Includes 6 in., 8 in., 10 in., 12 in., 14 in. and 16 in. plates plus 24 legs.

SAVE 25% ON SET

301-A-9450

Additional plates available.

Plates	Number
6 in.	302-A-9730
8 in.	302-A-9749
10 in.	302-A-9757
12 in.	302-A-9765
14 in.	302-A-9773
16 in.	302-A-9780

7 ½ in. TWIST LEGS

303-A-9794 pack of 4

9 in. TWIST LEGS Add more height.

303-A-977 pack of 4

4. TALL TIER STAND SET

Five twist-apart columns 6 ½ in. high with 1 bottom and 1 top bolt; 18 in. footed base plate; 8 in., 10 in., 12 in., 14 in. and 16 in. separator plates (interchangeable, except footed base plate). White plastic.

SAVE 25% ON SET

304-A-7915

Additional plates and columns available.

Plates	Number	Columns	Number
8 in.	302-A-7894	6 ½ in.	303-A-7910
10 in.	302-A-7908	7 ¾ in.	304-A-5009
12 in.	302-A-7924	13 ½ in.	303-A-703
14 in.	302-A-7940		
16 in.	302-A-7967		
18 in.	302-A-7983		

TOP COLUMN CAP NUT 304-A-7923

GLUE-ON PLATE LEGS 304-A-7930

BOTTOM COLUMN BOLT 304-A-7941

5. TALL TIER 4-ARM BASE STAND

Replace Tall Tier Base Plate (see No. 4) with this heavy-duty white plastic support; add separator plates up to 12 in. For proper balance, add up to 3 graduated tiers to center column. Includes base bolt.

304-A-8245

BASE BOLT ONLY 304-A-8253

6. CAKE CORER TUBE

Prepare tiers quickly and neatly for the Tall Tier Stand column. Serrated edge removes cake centers with one push. Ice cake before using. 7 in. long solid center fits into 6 ½ in. long hollow corer to eject cake bits. Cleans easily.

304-A-8172

Pillars & Dowels

1. GRECIAN PILLARS
Elegantly scrolled and ribbed.
3 in. 303-A-3606 pk of 4 7 in. 303-A-3705 pk of 4
5 in. 303-A-3703 pk of 4

2. GRECIAN SPIKED PILLARS
Eliminates need for separator plates on cake tier tops. Push into cake to rest on separator plate or cake circle beneath. Wide diameter bottom for increased stability.
5 in. 303-A-3708 pk of 4 9 in. 303-A-3712 pk of 4
7 in. 303-A-3710 pk of 4

3. CRYSTAL-LOOK SPIKED PILLARS
Push into cake to rest on separator plate or cake circle beneath. Double cake circles for extra support.
7 in. 303-A-2322 pk of 4 9 in. 303-A-2324 pk of 4

4. DISPOSABLE PILLARS WITH RINGS
7 in. PILLARS WITH RINGS
303-A-4000 8 pack of 4 each
9 in. PILLARS WITH RINGS
303-A-4001 8 pack of 4 each

5. "HIDDEN" PILLARS
Designed to separate cake tiers slightly and create a floating illusion—adapted from the English method of cake decorating. Pushed into cake tiers as dowel rods, hidden pillars fit onto all white separator plates except Tall Tier. Trimmable, white hollow plastic.
6 in. 303-A-8 pack of 4

6. FILIGREE PILLARS
Airy, lacy-look open designed square pillars. Just add ribbons or fabric to coordinate with bride's color scheme.
3 in. 303-A-8071 pack of 4
5 in. 303-A-7717 pack of 4
12 in. 303-A-8976

7. ARCHED PILLARS
Grecian-inspired with arched support.
4 ½ in. 303-A-452 pack of 4
6 ½ in. 303-A-657 pack of 4
13 in. 301-A-9809 pack of 6

8. ROMAN COLUMNS
Handsome pillars may be used with Kolor-Flo Fountain.
10 ½ in. 303-A-8135
13 ¾ in. 303-A-2129

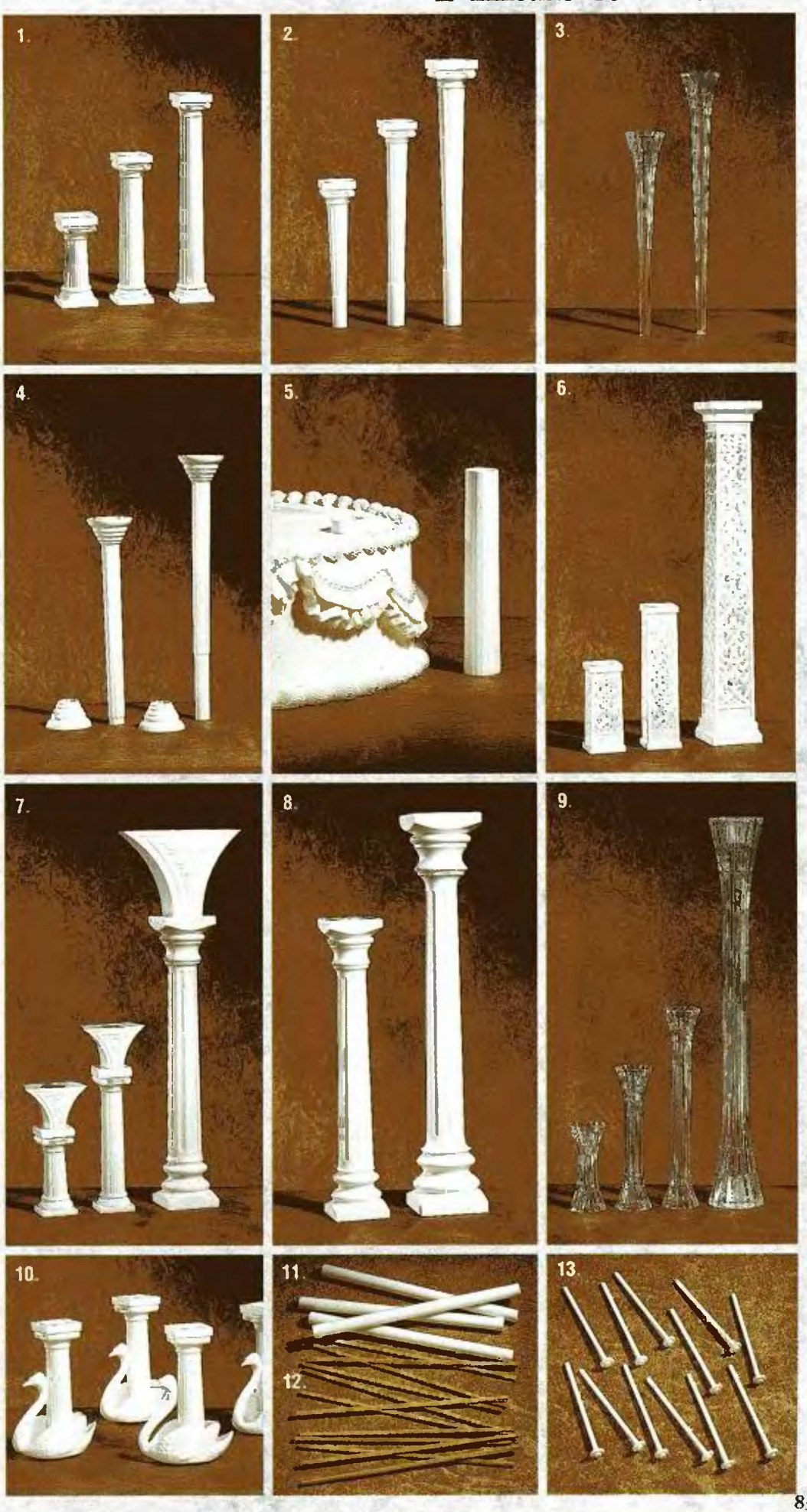
9. CRYSTAL-LOOK PILLARS
Combine with crystal-look plates and Crystal Bridge and Stairway Set.
3 in. 303-A-2171 pack of 4
5 in. 303-A-2196 pack of 4
7 in. 303-A-2197 pack of 4
*13 ¾ in. 303-A-2242
(Use only with 17 in. crystal plate)

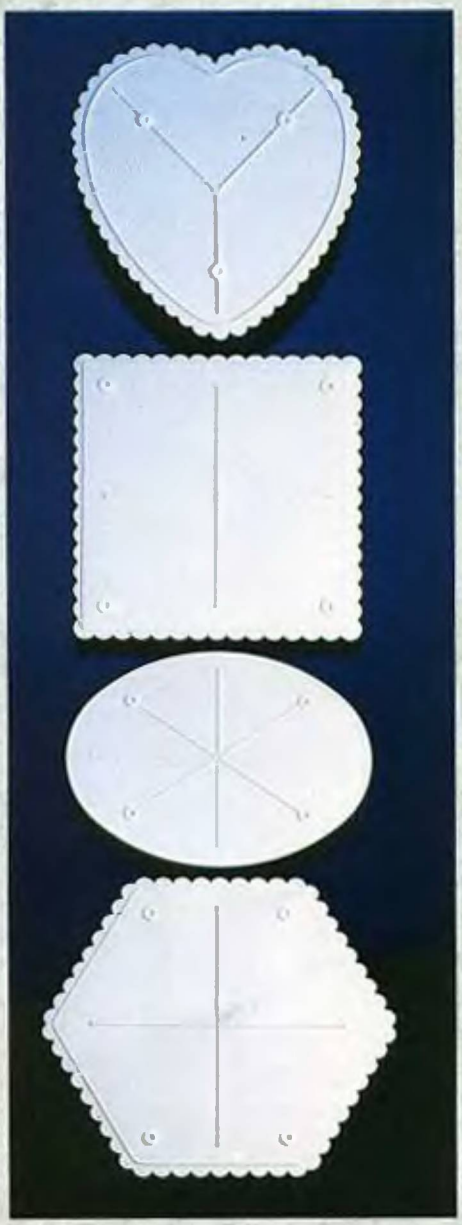
10. SWAN PILLARS
Grecian pillars with romantic swan bases add grace to your masterpiece. Height: 4 in.
303-A-7725 pack of 4

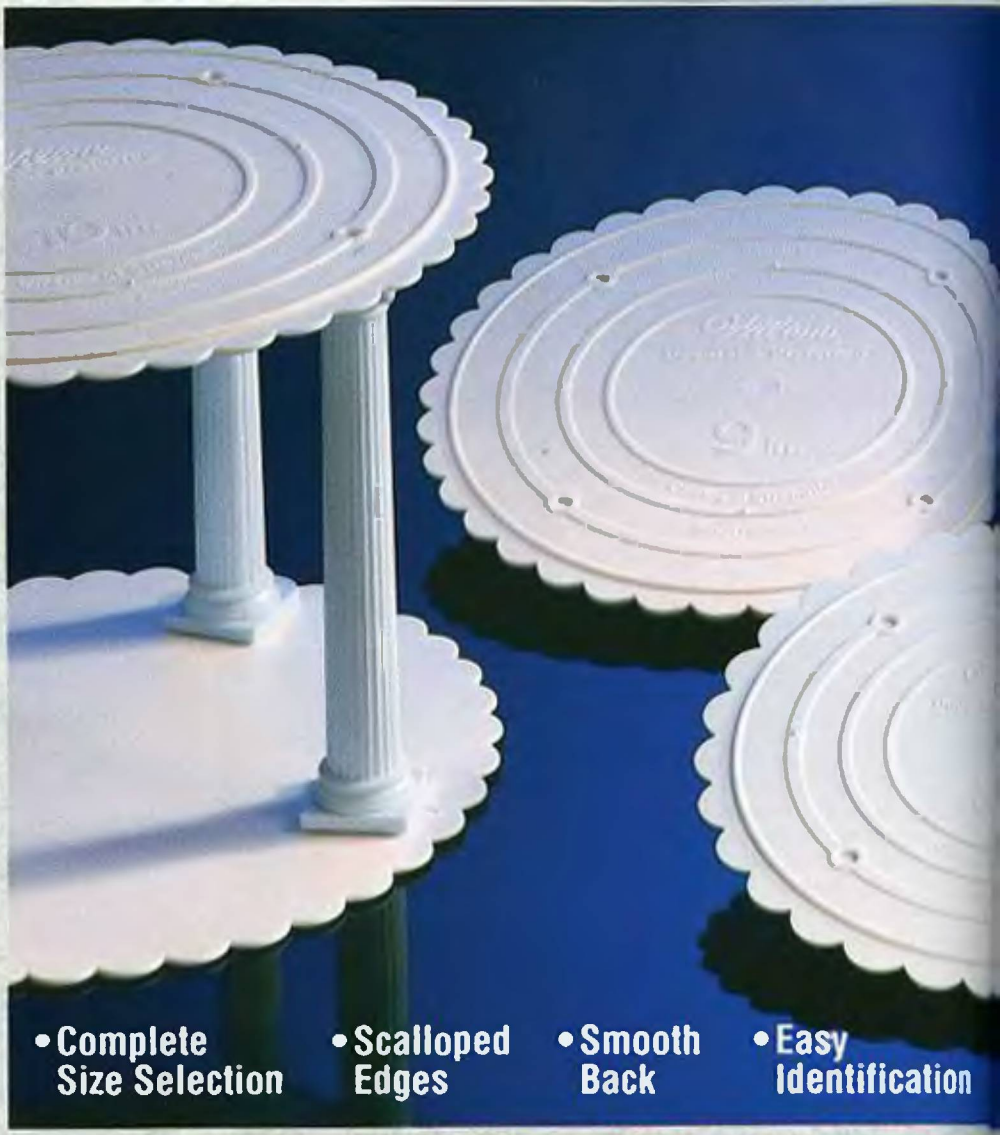
11. PLASTIC DOWEL RODS
Heavy-duty hollow plastic provides strong, sanitary support for all tiered cakes. Can be cut with serrated knife to desired length. Length: 12 ¾ in. Diameter: ¾ in.
303-A-801 pack of 4

12. WOODEN DOWEL RODS
Cut and sharpen with strong shears and knife. Length: 12". Diameter: ½ in.
303-A-1009 pack of 12

13. PLASTIC PEGS
Insure that cake layers and separator plates atop cakes stay in place. These pegs do not add support, so dowel rod cake properly before using. Length: 4".
303-A-762 pack of 12







SEPARATOR PLATES

No better way to get your baked masterpieces off to a great foundation! Sturdy, yet beautiful, separator plates bring wedding, shower, anniversary, birthday and even Valentine's Day cakes to new decorating heights. Square, heart and hexagon shapes are edged with delicate scallops; oval has a clean, streamlined beauty.

HEART SEPARATOR PLATES

8 in.	302-A-2112
11 in.	302-A-2114
14 ½ in.	302-A-2116
16 ½ in.	302-A-2118

SQUARE SEPARATOR PLATES

7 in.	302-A-1004
9 in.	302-A-1020
11 in.	302-A-1047
13 in.	302-A-1063

OVAL SEPARATOR PLATES

8 ½ in. x 6 in.	302-A-2130
11 ½ in. x 8 ½ in.	302-A-2131
14 ½ in. x 10 ½ in.	302-A-2132

HEXAGON SEPARATOR PLATES

7 in.	302-A-1705
10 in.	302-A-1748
13 in.	302-A-1763
16 in.	302-A-1799

DISPOSABLE SINGLE PLATE SYSTEM

The Baker's Best® Disposable Separator system features sturdy plates, pillars and adjustable pillar rings. All made of recyclable plastic.

DISPOSABLE PLATES

6 in. Plate	302-A-9000
7 in. Plate	302-A-9001
8 in. Plate	302-A-9002
9 in. Plate	302-A-9003
10 in. Plate	302-A-9004
12 in. Plate	302-A-9006
14 in. Plate	302-A-9008

DISPOSABLE PILLARS WITH RINGS

7 in. Pillar w/Rings (4 each)	303-A-9000 pack of 4
9 in. Pillar w/Rings (4 each)	303-A-9001 pack of 4

DOWEL RODS

Essential for supporting stacked cakes and tiers. Complete assembling instructions on page 88.

PLASTIC DOWEL RODS

Heavy-duty hollow plastic provides strong, sanitary support for all tiered cakes. Can be cut with serrated knife to desired length.

12 ⅛ in. long x ⅜ in. diameter

399-A-801 pack of 4

WOODEN DOWEL RODS

Cut and sharpen with strong shears and knife.

12 in. long, ¼ in. wide.

399-A-1009 pack of 12

Separator Plates

The best, strongest separator plates – with features important to cake decorators:

CIRCLES OF STRENGTH™ CONSTRUCTION
An exclusive Wilton design distributes the cake weight evenly. Round indentations accommodate plastic pegs (if desired). Plastic "knobs" help secure cardboard cake circle to plate.

GUARANTEED NON-BREAKABLE
High-impact resin composition means maximum strength. Guaranteed non-breakable under normal use.

TRADITIONAL WILTON SCALLOPED EDGES
Lovely scalloped-edge design so they are completely compatible with all Wilton plates and pillars.

EASY IDENTIFICATION
Sizes are clearly marked on each plate for fast, easy identification.

SMOOTH BACK
Reverse side of plates have no printing, so there is nothing to hide. Plain back complements the most elegant decorating.

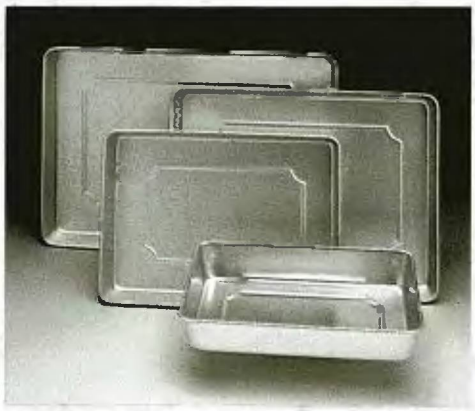
6 in.	302-A-6	12 in.	302-A-12
7 in.	302-A-7	13 in.	302-A-13
8 in.	302-A-8	14 in.	302-A-14
9 in.	302-A-9	15 in.	302-A-15
10 in.	302-A-10	16 in.	302-A-16
11 in.	302-A-11	18 in.	302-A-18

When the success of your baked masterpiece depends upon its foundation, you'll be glad you've chosen the indisputable best, Wilton

CLASSIC SEPARATOR SETS
Stately Grecian pillars and scalloped-edged plates create beautiful settings for all tiered cakes. Sets include 2 Decorator Preferred® Plates, 4 pillars and 4 pegs.

6 in. Plate Set with 3 in. Pillars	2103-A-639 set
8 in. Plate Set with 5 in Pillars	2103-A-256 set
10 in. Plate Set with 5 in. Pillars	2103-A-108 set
12 in. Plate Set with 5 in. Pillars	2103-A-124 set

54-PC. GRECIAN PILLAR AND PLATE SET
(not shown)
A deluxe collection for the serious cake decorator. Features Decorator Preferred® scalloped-edged separator plates and 5 inch pillars. Includes: two each 6, 8, 10, 12 and 14-inch plates; 20 Grecian pillars and 24 pegs.
301-A-8380 set



Wilton Bakeware & Accessories

When baking a cake, for best results it is essential to invest in the best quality available. We offer several lines of professional quality anodized aluminum pans. Each is dishwasher-safe, rust-resistant and provides easy cake release.

TIER PAN SETS

Classic shapes available in sets and individually.

ROUND MINI TIER SET
Includes 5", 7", and 9 5/16" round pans, eight 5" Grecian Pillars, 6", 8" separator plates.
2105-A-2531

3" DEEP ROUND PAN SET
8", 10", 12", 14" rounds.
2105-A-2932

TWO PC. OVAL SET
9 x 6 3/4 x 1 3/4".
2105-A-1553

FOUR PC. OVAL SET
2" deep pans–7 3/4 x 5 5/8", 10 3/4 x 7 7/8", 13 x 9 7/8", 16 x 12 3/8".
2105-A-2130

HEXAGONS: 2" DEEP
4 PC. HEXAGON PAN SET
6", 9", 12", 15".
2105-A-3572

PETALS: 2" DEEP
4 PC. PETAL PAN SET
6", 9", 12", 15".
2105-A-2134

HEARTS: 2" DEEP
4 PC. HEART PAN SET
6", 9", 12", 15 1/2" pans included.
504-A-207

HEART MINI-TIER SET
5", 7 1/2", and 9" pans, 2 separator plates and 6 push-in legs.
2105-A-409

SPECIALTY BAKEWARE

SPRINGFORM PANS: 3" DEEP
Ideal for making our luscious cheesecake on p. 8.
9" 2105-A-5354
6" 2105-A-218

SPORTS BALL PAN SET
Includes 2 6" diameter half ball pans and metal baking stand. Bakes a curvy cake to crown Rondure, p. 44.
2105-A-6506

PERFORMANCE PANS

ROUNDS: 2" DEEP
16" 2105-A-3963
14" 2105-A-3947
12" 2105-A-2215
10" 2105-A-2207
8" 2105-A-2193
7" 2105-A-2190
6" 2105-A-2185

9" ROUND PAN SET
2105-A-7908

ROUNDS: 3" DEEP
8" 2105-A-9104
10" 2105-A-9945

SQUARES: 2" DEEP
16" 2105-A-8231
14" 2105-A-8220
12" 2105-A-8213
10" 2105-A-8205
8" 2105-A-8191
6" 507-A-2180

SHEETS: 2" DEEP
12 x 18" 2105-A-182
11 x 15" 2105-A-158
9 x 13" 2105-A-1308
7 x 11" 2105-A-2304

OVENCRAFT™ PROFESSIONAL BAKEWARE

ROUNDS: 2" DEEP
16" 2105-A-5606
14" 2105-A-5605
12" 2105-A-5604
10" 2105-A-5603
9" 2105-A-5619
8" 2105-A-5602
6" 2105-A-5601

ROUNDS: 3" DEEP
18" HALF ROUND
2105-A-5622
14" 2105-A-5610
12" 2105-A-5604
10" 2105-A-5603
9" 2105-A-5619
8" 2105-A-5602
6" 2105-A-5601

SQUARES: 2 5/16" DEEP
14" 2105-A-5614
12" 2105-A-5613
10" 2105-A-5612
8" 2105-A-5611

HELPFUL DECORATING ACCESSORIES

Adding intricate designs is easy with timesaving pattern presses or cookie cutters.

15-PC. DECORATOR PATTERN PRESS SET
Traditional designs.
2104-A-2172

9-PC. PATTERN PRESS SET
Fancy florals and classic curves.
2104-A-3101

6 PC. COOKIE CUTTER SETS
HEART: 1 1/4" to 4 1/8". 2304-A-115
ROUND: 1 1/2" to 4". 2304-A-113
OVAL: 3 1/4" x 7" long, 2 1/8" x 4 3/4" wide. 2304-A-388

CAKE DIVIDING SET
Fast and easy way to mark exact divisions on round cakes. Includes a garland marker for precision measurement.
409-A-800

DECORATING COMB
Add interesting effects to icing.
409-A-8259

INGREDIENTS

CANDY MELTS™ *
An ingredient in our delicious cheesecake recipe and in modeling candy clay. See p. 8.
Light Cocoa 1911-A-544
Dark Cocoa 1911-A-358
*Brand Confectionary Coating—certified Kosher

PIPING GEL
Adds shimmery dewdrops on pg. 36.
704-A-105

For complete product information, refer to the current Wilton Yearbook of Cake Decorating

Creating Beautiful Tier Cakes

Nothing impresses guests quite as much as a majestic tier cake. Perhaps because of its magnificence, a tier cake can be very intimidating to first time decorators. In reality, a tier cake is not as difficult to create as it looks.

Types and Methods of Tier Cake Construction

A tier cake is two, three, four or more single cakes put together. This "assembly" may be done in a number of ways. In this book, we include the most popular—from the quickest and easiest to the most elaborate. No one method creates a "prettier" cake than another. Every cake is beautiful and impressive in its own way. Just select the design you want and follow the easy, step-by-step instructions for baking, decorating and assembling your cake. You will soon be delighted at what you have accomplished.

To Prepare Tiers For Assembly

- Bake, fill and ice tiers carefully before assembling. See page 88 for baking and icing hints. Place base tier on a sturdy base plate or three or more thicknesses of corrugated cardboard. For heavy cakes, use 1/4 in. thick fiberboard or plywood. Base can be covered with Fanci-Foil Wrap and trimmed with Tuk-N-Ruffle or Doilies.
- Each tier in the cake must be on a cake circle or board cut to fit. Place a few strokes of icing on boards to secure cake.

The Floating Tiers Cake Stand Method of Assembly

The quickest, easiest method of creating a tier cake is with the Wilton Floating Tiers Cake Stand. You can see from the collection of floating tier cakes that even with this easiest method of tier cake assembly, a cake can be exciting and a real show stopper. The Floating Tiers Cake Stand is especially convenient for creamy, luscious cheese cakes. It can also be used for a variety of creative cake arrangements. The Floating Tiers Cake Stand includes the stand and 8 in., 12 in. and 16 in. smooth-edged separator plates.

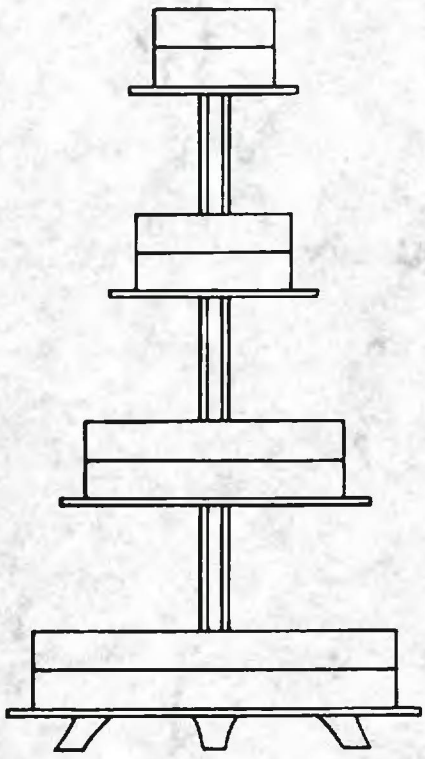
- To use, prepare tiers for assembly and set the decorated cakes on the separator plates. In general, the cakes should be 1 or 2 in. smaller than the plates. See specific designs in this book for other suggestions.
- The stand may be decorated with ribbons, bows, tulle, and flowers. We suggest this be done before setting cakes on the stand.

Center Column Construction With the Tall Tier Stand

- Each cake involved in this type of construction should be placed on a cake circle or board (cut to fit) with a pre-cut center hole. To do this, trace pan shape on waxed paper. Note: To make positioning easier, place top tier on a board slightly larger than cake. Fold pattern into quarters to determine the exact center of each tier. Snip away the point to make a center hole (use cake corer as a guide to size). Trace hole pattern onto boards and cut out.
- Place all tiers on prepared cake boards, attaching with a few strokes of icing. Ice tiers smooth. Using hole pattern, mark centers on all cakes, except top tier. Core out cake centers by pushing the cake corer down to the cake base. Pull out and press cake out of corer.
- Screw a column to prepared base plate, attaching with the bottom column bolt from underneath the plate. Slip bottom tier over the column to rest on plate.
- The bottom of the plates will not sit level, so to decorate, set plates on the Flower Holder Ring, a pan or bowl. A damp, folded towel or piece of thin foam over the pan will prevent cake from slipping.
- Since the column cap nut attaches under the top tier, this cake must be positioned after assembling the Tall Tier Stand. Add base borders after assembling the top tier. Or you may place the top tier on a foil-covered cake circle so decorating can be done ahead.
- If using the 4-arm base stand, just attach either a 7 3/4 in. or 13 1/2 in. column to the center opening with the base nut included.
- To assemble at reception, position plate onto base column section and screw column tight. Continue adding tiers with columns. At top plate, secure columns with cap nut bolt. Position top tier and decorate base.

Hints: To keep balance, cut cakes on the Tall Tier Stand from top tier down.

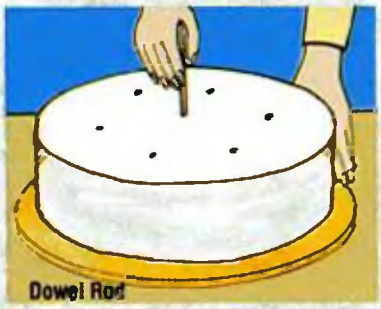
Using a cake circle under your cake will prevent plates in set from getting scratched during cutting. Be sure to attach plates with dabs of icing to prevent slipping.



Constructing Tier Cakes

To Dowel Rod Tiers for Stacked and Pillar Construction

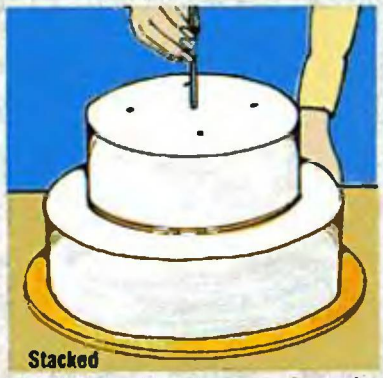
- Center a cake circle or plate one size smaller than the next tier on base tier and press it gently into icing to imprint and outline. Remove circle.
- Measure one dowel rod at the cake's lowest point within this circle. Using this dowel rod for measure, use pruning shears to cut dowel rods (to fit this tier) the same size. If the next tier is 10 in. or less, push seven ¼ in. dowel rods into the cake down to the base within the circle guide. Generally, the larger and more numerous the upper tiers, the more dowels needed. Very large cakes need ½ in. dowels in the base tier.



Stacked Construction

In this method, the tiers rise one above the other, with or without the use of pillars.

- When pillars are not used, each tier is placed directly on top of another. Dowel rod the bottom tier (See To Dowel Rod Cake for Stacked and Pillar Construction above). Center a cake circle, board, or separator plate



one size smaller than the tier to be added, on top of the base tier (ex. 9 in. circle under a 10 in. tier). Position the tier. Repeat the procedure for each additional tier. To decorate, start at the top tier and work down.

- To keep stacked tiers stable, sharpen one end of a dowel and push it through all the tiers and cardboard circles to base of the bottom tier. (You cannot do this if separator plates are used instead of cake circles under the tiers.)

Pillar Construction

With this construction, the tiers are separated by pillars. Dowel rods are inserted into the lower tiers to bear the weight of the tiers above. Pillar construction may be used to lift all the tiers or it may be combined with stacked construction to create very beautiful cakes.

- Dowel rod tiers. (See instructions at left.) Optional: Press pegs into separator plates to prevent slipping (never substitute pegs for dowel rods). Position separator plates on supporting tiers, making sure that pillar projections on each tier will

line up with pillars below. Mark centerbacks of tiers. Decorate tiers.

- At reception, align pillar projections and assemble tiers on pillars

Fast and Easy Push-In Leg/Spiked Pillar Construction

This is very similar to pillar construction, except that the legs inserted into the separator plates are pushed right through the tiers down to the plate below. Dowel rods are not needed. This method can also be used with stacked construction.

- Ice cakes on cake circles.
- Mark where the legs will go by centering the separator for the tier above (projections down) and gently

pressing onto the tier below. Lift the plate off.

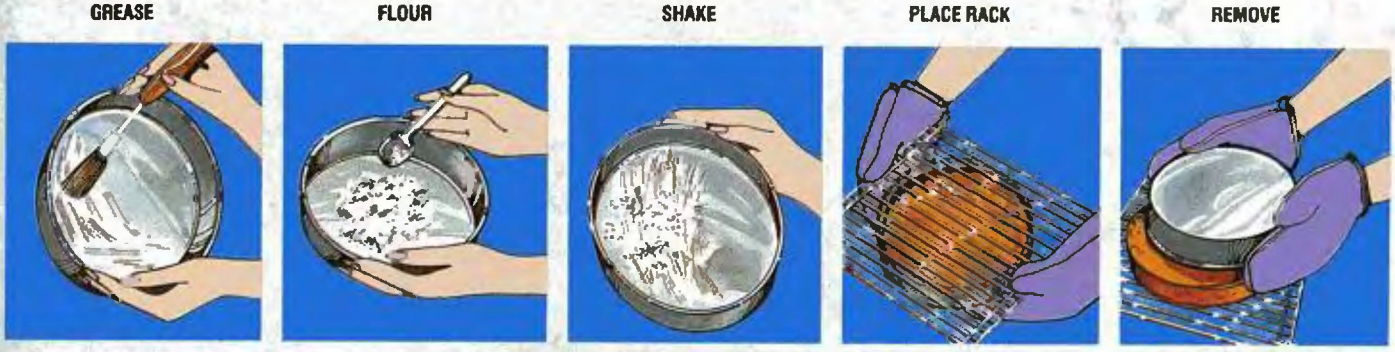
- Repeat this procedure for each tier (except the top).
- Position upper tiers on separator plates. Decorate tiers.
- To assemble: Insert legs at marks into separator plates. Place plate and cake on legs. Push straight down until legs touch cake board. Continue adding tiers in this way until cake is assembled.

- When stacking tiers, be sure to double the cake circles between tiers to prevent the pillars from going through.

Creative Combinations and Designs

Many beautiful tier cakes can be created by combining pillar and stacked tier construction. With this combination, two or more tiers are stacked and one or more is lifted by pillars. Usually, two tiers are stacked for the base, and the top tier is raised with pillars, but any combination may be used. Several exciting tier cakes constructed in the combination method are included in the book. We have also included magnificent cakes that depict the marvelous effects that can be achieved by the addition of fountains, stairways and bridges.

Baking



- Preheat oven to temperature specified in recipe or on packaged mix.
- Thoroughly grease the inside of each pan with solid vegetable shortening or use a vegetable cooking spray. Use a pastry brush to spread the shortening evenly. Be sure sides, corners and all indentations are completely covered.
- Sprinkle flour inside of pan and shake back and forth so the flour covers all the greased surfaces. Tap out excess flour and if any shiny spots remain, touch up with more shortening and flour. This step is essential in preventing your cake from sticking. If you prefer, the bottom may be lined with waxed paper after greasing. This eliminates flouring the pan. Your cake will unmold easily, but with more crumbs.
- Bake the cake according to temperature specifications in recipe or on package instructions. Remove cake from oven and let cool 10 minutes in pan on a cake rack. Larger cakes over 12 in. diameter may need to cool 15 minutes.
- So cake sits level and to prevent cracking, while in pan or after unmolding, cut away the raised center portion with a serrated knife. Hint: Our Bake-Even Strips help prevent crowns from forming. To unmold cake, place cake rack against cake and turn both rack and pan over. Remove pan carefully. If pan will not release, return it to a warm oven (250°) for a few minutes, then repeat procedure. Cool cake completely, at least 1 hour. Brush off loose crumbs and ice.

Baking Hints

- If you like to bake ahead, do so. Your baked cake can be frozen up to three months wrapped in heavy-duty foil.
- Always thaw cake completely before icing. Keep it wrapped to prevent it from drying out. Your cake will still be fresh and easy to ice because it will be firm. It will also have fewer crumbs.
- Wilton Bake-Even Strips will help prevent crowns from forming on cakes as they bake.
- Packaged, two-layer cake mixes usually yield 4 to 6 cups of batter, but formulas change, so always measure.
  Here's a handy guide:
  One 2-layer cake mix will make: two 8 in. round layers, one 10 in. round layer, one mini-tier cake.
- If you're in doubt as to how many cups of batter you need to fill a pan, measure the cups of water it will hold first and use this number as a guide. Then, if you want a cake with high sides, fill the pan $^2/_3$ full of batter. For slightly thinner cake layers, fill $^1/_2$ full. Never fill cake pans more than $^2/_3$ full. Even if the batter doesn't overflow, the cake will have a heavy texture.
- For 3-in. deep pans, we recommend pound, fruit or pudding-added cake batters. Fill pan half full only.

Filling & Icing

By following our five-easy-steps icing method, we feel you'll get the results you want.

Leveling

There are two ways to remove the slight crown your baked cake will have. Cool cake for 10 minutes in the pan. Using a serrated knife, with a sawing motion, carefully slice off the raised center. Or unmold the cake and allow to cool completely on rack. Invert so that its brown top crust is uppermost and trim away the crust for a flat surface. Our Bake-Even Strips will help prevent crowns from forming on basic shaped wedding cakes.

Filling Layers

Place one cake layer on a cake board or circle atop a cake stand or plate, top side up. Hint: To prevent cake from shifting, smear a few strokes of icing on base surface before positioning cake. Fit bag with coupler and fill with icing. Make a dam by squeezing out a band of icing or filling about ⅛ in. high around the top. (If coupler has a slot opening on the side, keep this slot facing downward as you squeeze.) With your spatula, spread icing, jam, pudding, or other filling in center. Position top layer with bottom side up.

Icing the Top

Thin your buttercream icing with light corn syrup (approximately 2 teaspoons for each cup). The consistency is correct when your spatula glides over the icing. With large spatula, place mound of icing in center of top and spread across cake, pushing excess down onto sides. Always keep spatula on the icing surface. Touching the cake will mix in crumbs. Hint: To keep your serving base free of icing, place 3 in. wide strips of waxed paper under each side of cake.

Icing the Sides

Cover the sides with excess icing from the top, adding more icing if necessary.

Work from the top down, forcing any loose crumbs to the cake base. Again, be sure spatula touches only icing. You'll find that an angled spatula is ideal for icing sides.

Smooth Sides & Top

Smooth the side of the cake first, using the edge of a large spatula. Hold the spatula upright against the side of the cake, and slowly spin the stand without lifting the spatula from the cake's surface. Return excess frosting to the bowl.

Smooth the top of the cake last, again using the edge of the large spatula. Sweep the edge of the spatula from the rim of the cake to its center; then lift it off and remove the excess icing.

Use the same procedure as shown here for sheet cakes, heart, oval, square and other shaped cakes with flat surfaces.

How to Tint Icing

Start with white icing and add the color a little at a time until you achieve the shade you desire. Use a toothpick to add icing color; (use more depending on amount of icing). Hint: Tint a small amount of icing first, then mix in with remainder of white icing. Colors intensify or darken in buttercream icings 1 to 2 hours after mixing, so keep this in mind when you're tinting icing. You can always add extra color to deepen the icing color, but it's difficult to lighten once it's tinted. Use White—White Icing Color to make your buttercream icing made with butter or margerine the purest snow-white!

Always mix enough of any one color icing. If you're going to decorate a cake with pink flowers and borders, color enough icing for both. It's difficult to duplicate an exact shade of any color.

Decorating Techniques

We've included how-to's on some of the more intricate decorating techniques shown on wedding designs in this book. For basic techniques, please refer to the current Wilton Yearbook of Cake Decorating.

Drop Strings

Use stiff consistency icing that has been thinned with corn syrup. Many decorators prefer using royal icing for stringwork. With toothpick, mark horizontal intervals in desired widths. Use tip 3. Hold bag at 45° angle to the surface so that end of bag points slightly to the right. Touch tip to first marks and squeeze, holding bag in place momentarily so that icing sticks to surface.

Then pull tip straight out away from surface, without moving tip, allow icing to drop into an arc. Stop pressure as you touch tip to second mark to end string.

Repeat procedure, attaching string to third mark and so on, forming row of drop strings. It's very important to let the string, not your hand, drop to form an arc. Try to keep drop strings uniform in length and width.

For Double Drop Strings: Start at first mark again, squeeze bag. Let icing drop into a slightly shorter arc than arc in the first row. Join end of string to end of corresponding string in first row and repeat procedure.

Always pipe longest drop strings first and add shorter ones. This technique is ideal for cake sides. Practice is important in making drop strings uniform.

Overlapping Drop Strings

With toothpick, dot mark specified intervals on side of your cake. Touch tip 3 to a mark, allow your string to skip the next mark and attach to the following one. Return to the mark that was skipped, drop string to the next mark.

Sotas

This intriguing Philippine Method technique is done with tip 1s or 1. It resembles cornelli lace, but the curls, V's and C's of icing are piped very close and overlap. For proper piping consistency, add 1 tsp. of light corn syrup to each cup of buttercream or royal icing used.

Fleur-De-Lis

Make a shell. Keep bag at 45° angle and starting at the left of this shell, squeeze bag to fan icing into shell base. Then as you relax pressure to form tail, move tip up slightly around to the right, relaxing pressure, forming tail similar to reverse shells. Join to tail of the first shell. Repeat procedure to right side of first shell.

Crown Border

Use tip 32 to make a row of side-by-side upright shells. With tip 4, start at tail of a shell and drop a string, skip a shell and attach to tail of next shell. Return to tail of shell you skipped, drop a string and skip shell and attach to following shell. Repeat procedure around cakes, keeping the depth of strings even.

Cornelli Lace

With thin icing, use a 90° angle tip with tip 2 slightly above surface. Pipe a continuous string of icing, curve it up, down and around until area is covered. Stop pressure; pull tip away. Make sure strings never touch or cross.

Zigzag Garlands

Hold bag as for basic zigzag procedure. Allow tip to touch the surface lightly and use light-to-heavy pressure to form curves of garland. To end, stop pressure, pull tip away. Practice for rhythmic pressure control so garlands are uniform.

Lily Nail Flowers

The Wilton Lily Nail Set lets you make natural-looking flowers with bell-like shapes and cupped, turned-up petals. Different lily nail sizes relate to the size of flowers you can make. The larger the nail, the larger the flowers. Always use royal icing for flowers made on the lily nail since softer icing will not hold their deeply-cupped shapes. To make any flower on the lily nail, place an aluminum foil square in bottom half of nail. Press in top half to form a foil cup. Remove the top half. Lightly spray foil with vegetable oil spray. This makes it easier to remove from foil after icing has dried and reduces breakage. Pipe a flower on the foil cup and lift out flower and foil to dry.

Bluebell

Use 1 1/4 in. Lily Nail. With tip 66, pipe three 3/4 in. long petals, pulling only to top of nail. Pipe three additional petals, between first three petals. Push in three short artificial stamens.

Wedding Cake Icing Recipes

Buttercream Icing

½ cup solid vegetable shortening
½ cup butter or margarine*
1 tsp. Clear Vanilla Extract
4 cups sifted confectioners sugar (approx. 1 lb.)
2 Tbsps. milk**

Cream butter and shortening with electric mixer. Add vanilla. Gradually add sugar, one cup at a time, beating well on medium speed. Scrape sides and bottom of bowl often. When all sugar has been mixed in, icing will appear dry. Add milk and beat at medium speed until light and fluffy. Keep icing covered with a damp cloth until ready to use. For best results, keep icing bowl in refrigerator when not in use. Refrigerated in an airtight container, this icing can be stored 2 weeks. Rewhip before using.
YIELD: 3 cups

*Substitute all-vegetable shortening and ½ teaspoon Wilton Butter Extract for pure white icing and stiffer consistency.

**Add 3-4 Tbsps. light corn syrup per recipe to thin for icing cake.

French Buttercream

⅔ cup sugar
¼ cup flour
⅛ tsp. salt
¾ cup milk
1 cup cold butter; cut in several pieces
1 tsp. Clear Vanilla Extract

Place sugar, flour and salt in sauce pan and mix thoroughly; stir in milk. Cook over medium heat and stir constantly until very thick. Remove from heat and pour into a medium mixing bowl. Cool at room temperature. Add ½ cup butter at a time (cut into several pieces) and beat at medium-high speed until smooth. Add vanilla and beat well. Chill icing for a few minutes before decorating. Iced cake must be refrigerated until serving time.
YIELD: 2 cups

Snow-White Buttercream

⅔ cup water
4 Tbsps. Wilton Meringue Powder Mix
12 cups sifted confectioners sugar (approximately 3 lbs.)
1 ¼ cups solid shortening
¼ tsp. salt
½ tsp. almond extract
½ tsp. Clear Vanilla Extract
½ tsp. Butter Extract

Combine water and meringue powder; whip at high speed until peaks form. Add 4 cups sugar, one cup at a time, beating after each addition at low speed. Alternately add shortening and remainder of sugar. Add salt and flavorings; beat at low speed until smooth.
YIELD: 7 cups

Note: Recipe may be doubled or cut in half. If cut in half, yield is 2 ⅔ cups.

Chocolate Buttercream

Add ⅓ cup cocoa or three 1 oz. unsweetened chocolate squares, melted, and an additional 1 to 2 Tbsps. milk to recipe. Mix until well blended.

Stabilized Whipped Cream Icing

1 tsp. unflavored gelatin
4 tsps. cold water
1 cup heavy whipping cream (at least 24 hours old and very cold)
¼ cup confectioners sugar
½ tsp. Clear Vanilla Extract

Combine gelatin and cold water in small saucepan. Let stand until softened. Place over low heat, stirring constantly just until gelatin dissolves. Remove from heat and cool (gelatin should be cool but still liquid). Whip cream, sugar, and vanilla until slightly thickened. While beating slowly, gradually add gelatin to whipped cream mixture. Whip at high speed until stiff.
YIELD: 2 Cups. Cakes iced with whipped cream must be stored in the refrigerator. Hint: Cream may be whipped in a food processor with metal blade. It will have less volume and be velvety smooth.

Cream Cheese Icing

3-8 oz. packages slightly softened cream cheese
3 cups sifted confectioners sugar

Beat cream cheese until smooth. Add confectioners sugar and mix thoroughly. Beat at high speed until light and fluffy. YIELD: 3 ½ cups.

Icing Hints

When filling layers, use less filling than you usually would. Your dam of icing should also be far enough from edge so filling doesn't flow out and form a bubble in the icing. The cake icer tip (789) is an invaluable timesaver in icing wedding tiers. You will have fewer crumbs when icing, if cakes are baked a day in advance.

Modeling Candy "Clay"
For creating candy roses shown in "Captivation", page 9.

- 14 oz. bag of Candy Melts (light or dark cocoa)
- ½ cup light corn syrup

Melt candy as directed on package. Stir in corn syrup and mix only until blended.

Shape mixture onto a 6" square of waxed paper and let set at room temperature until dry.

Wrap well and store at room temperature until needed. Modeling candy handles best if hardened overnight.

To use: If you wish to tint candy, add candy or icing to color. Knead a small portion at a time. If it gets too soft, set aside at room temperature or refrigerate briefly. Lasts for several weeks in a well-sealed container.

When rolling out candy, sprinkle surface with cornstarch to prevent sticking. Thickness of rolled-out candy should be approximately ⅛". Hint: Secure pieces together with dots of buttercream icing, if necessary.

Modeling a Rose

Start with the base and mold a cone that's approximately 1 ½" high from a ⅝" diameter ball of modeling candy. Next, make petals. Flatten ⅝" ball of modeling candy into a circle that's about ⅛" thick on one side and about the diameter of a dime. Make several petals this size.

Wrap first petal around the point of the cone to form a bud. Now press three more petals around the base of the bud.

Gently pinch the edges of petals. Make five more petals using slightly larger balls of modeling candy. Flatten, then thin edge with finger and cup of petals. Continue adding petals, placing them in between and slightly lower than in previous row. For a fuller flower, continue adding petals in this manner.

Wedding Cake Cutting Guide

This chart shows how to cut popular shaped wedding tiers into pieces approximately 1 in. x 2 in. by two layers high (about 4 in.). Even if you prefer a larger serving size, the order of cutting is still the same.

The first step in cutting is to remove the top tier, and then begin the cutting with the 2nd tier followed by the 3rd, 4th and so on. The top tier is usually saved for the first anniversary, so it is not figured into the serving amount.

To cut round tiers, move in two inches from the tier's outer edge; cut a circle and then slice 1 in. pieces within the circle. Now move in another 2 in., cut another circle, slice 1 in. pieces and so on until the tier is completely cut. The center core of each tier and the small top tier can be cut into halves, 4ths, 6ths and 8ths, depending on size.

Cut petal-shaped tiers similar to round tiers as diagram shows.

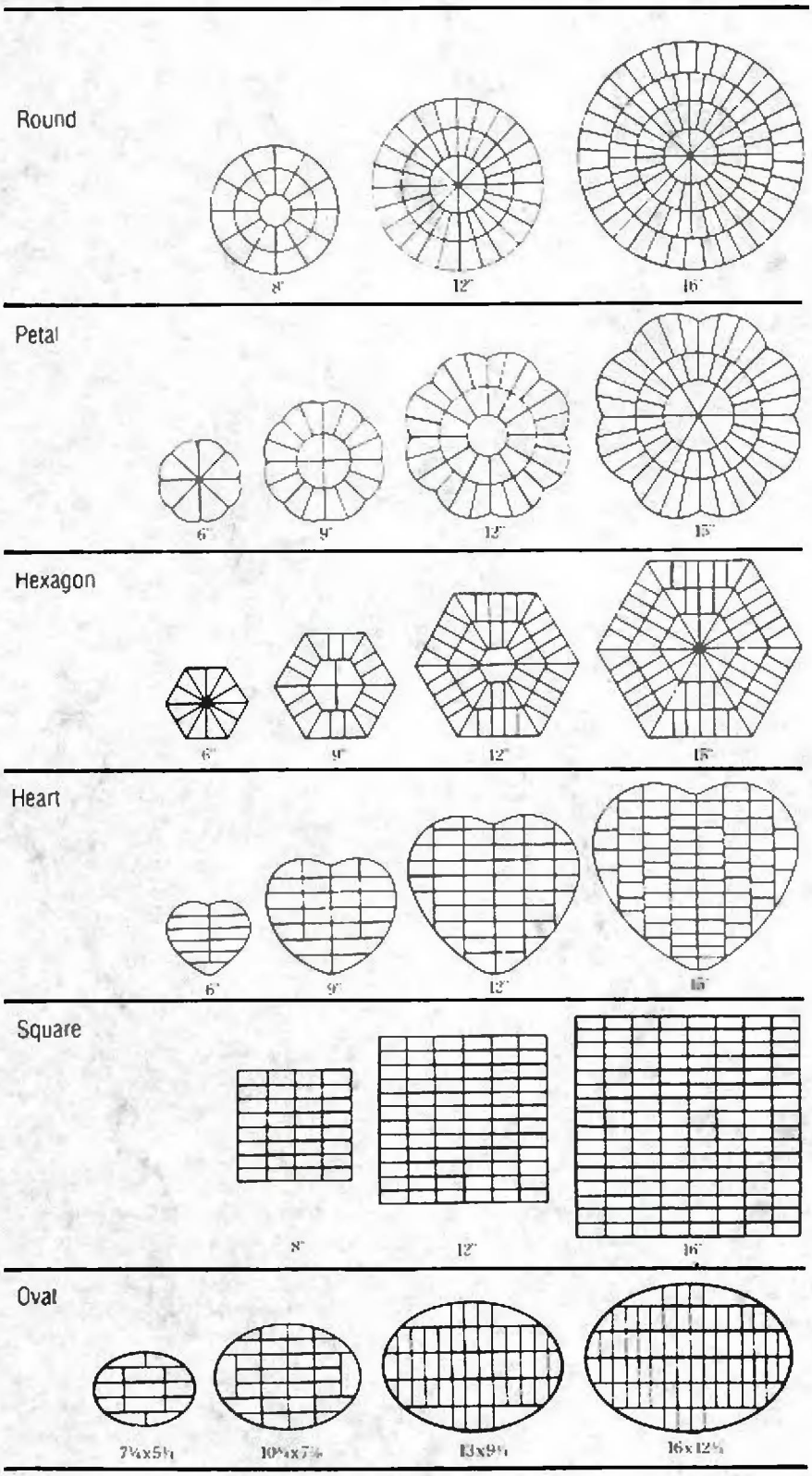
Cut hexagon tiers similar to round tiers.

To cut heart-shaped tiers, divide the tiers vertically into halves, quarters, sixths or eighths. Within rows, slice one inch pieces of cake.

To cut square tiers, move in 2 in. from the outer edge and cut across. Then slice 1 in. pieces of cake. Now move in another 2 in. and slice again until the entire tier is cut.

To cut oval tiers, move in 2 in. from the outer edge and cut across. Then slice 1 in. pieces of cake. Now move in another 2 in. and slice again until the entire tier is cut.

Cutting guides for shapes not shown can be found in other Wilton publications.



Wedding Cake Data

One cake mix yields 4 to 6 cups of batter. Pans are usually filled ½ to ⅔ full; 3-in. deep pans should be filled only ½ full. Batter amounts on this chart are for pans two-thirds full of batter. Icing amounts are very general and will vary with consistency, thickness applied and tips used. These amounts allow for top and base borders and a side ruffled border. For large cakes, always check for doneness after they have baked for one hour.

The charts to the right show how to cut popular shaped wedding tiers into pieces approximately 1-in. x 2-in. by two layers high (about 4-in.). Even if you prefer a larger serving size, the order of cutting is still the same.

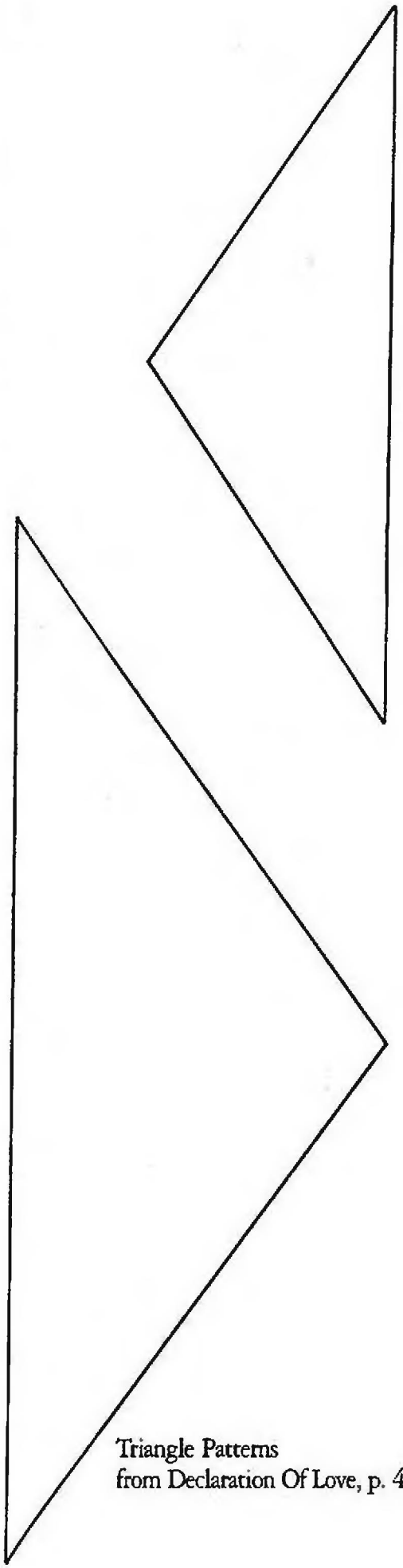
Number of servings are intended as a guide only.

Pan Shape	Size	# Servings 2 Layer	Cups Batter/ 1 Layer 2"	Baking Temps.	Baking Time	Approx. Cups Icing to Frost and Decorate
Oval	7¾ x 5¾"	13	2 ½	350°	25-30	3
	10¾ x 7⅞"	30	5 ½	350°	30-35	4
	13 x 9¾"	44	8	350°	35-40	5 ½
	16 x 12¾"	70	11	325°	45-55	7 ½
Round	6"	14	2	350°	25-30	3
	8"	25	3	350°	30-35	4
	9"	32	5 ⅓	350°	30-35	4 ½
	10"	39	6	350°	35-40	5
	12"	56	7 ½	350°	35-40	6
	14"	77	10	325°	50-55	7 ¼
	16"	100	15	325°	55-60	8 ¾
	18"	127	17 ½	325°	60-65	10 ½
Round 3" Deep	8"	15	5	325°	60-65	2 ¾
	10"	24	8	325°	75-80	4 ¾
	12"	33	11	325°	75-80	5 ¾
	14"	45	15	325°	75-80	7
Petal	6"	8	1 ½	350°	25-30	3 ½
	9"	20	3 ½	350°	35-40	6
	12"	38	7	350°	35-40	7 ¾
	15"	62	12	325°	50-55	11
Hexagon	6"	12	1 ¾	350°	30-35	2 ¾
	9"	22	3 ½	350°	35-40	4 ¾
	12"	50	6	350°	40-45	5 ¾
	15"	72	11	325°	40-45	8 ¾
Heart	6"	11	1 ½	350°	25	2 ½
	9"	24	3 ½	350°	30	4 ½
	12"	48	8	350°	30	5 ¾
	15"	76	11 ½	325°	40	8 ¾
Square	6"	18	2	350°	25-30	4 ½
	8"	32	4	350°	35-40	4 ½
	10"	50	6	350°	35-40	6
	12"	72	10	350°	40-45	7 ½
	14"	98	13 ½	350°	45-50	9 ½
	16"	128	15 ½	350°	45-50	11
	18"	162	18	350°	50-55	13

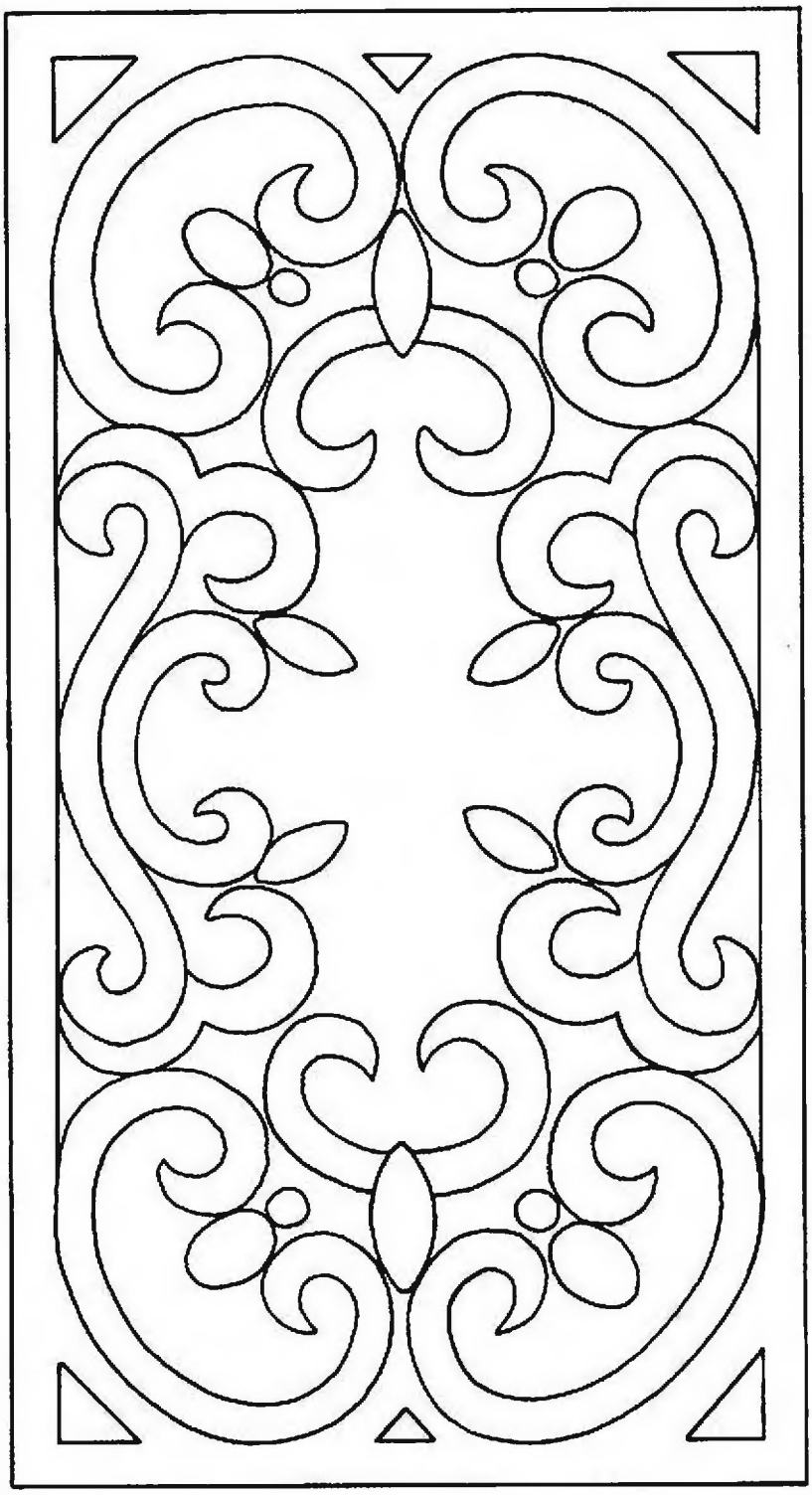
Assembling & Transporting Tiered Cakes

- Before placing separator plate or cake circle atop another tier, sprinkle a little confectioners sugar or coconut flakes to prevent plate or circle from sticking. Letting icing crust a bit before positioning plate on cake will also prevent sticking.
- You will have fewer crumbs when icing, if cakes are baked a day in advance.
- When filling or torting large layers, use less than you usually would. Your dam of icing should also be far enough from edge so filling doesn't form a bubble.
- The cake icer tip (789) is an invaluable timesaver in icing wedding tiers.
- The 16-in. bevel pan takes 1 ½ cake mixes. So your beveled sides bake properly, pull batter out from center to add depth to the sides.
- When transporting tiers, place cakes on damp towels or carpet foam and drive carefully.
- Some of the plates of the Tall Tier Stand will not sit level when not on the stand. Pack atop crumpled foil, tissue or towels when transporting. To decorate, set plates on pan or bowl. The column cap nut of the Tall Tier Stand attaches under the top tier cake. Therefore, this cake must be positioned after assembling the Tall Tier Stand. Place top tier on a cake circle slightly larger than the cake to make positioning easier. Add base borders after assembling the top tier.
- To keep balance, cut cakes on the Tall Tier Stand from the top tier down.
- To divide tiers, use the Cake Dividing Set. The Wheel Chart makes it easy to mark 2-in. intervals on 6 to 18-in. diam. cakes The triangle marker gives precise spacing for stringwork and garlands. The raised lines on separator plates can also be followed for easy dividing.
- When using Spiked Pillars and stacked construction, double cake boards or use separator plates between layers to prevent the weight of tiers from causing the pillars to pierce through the cake.

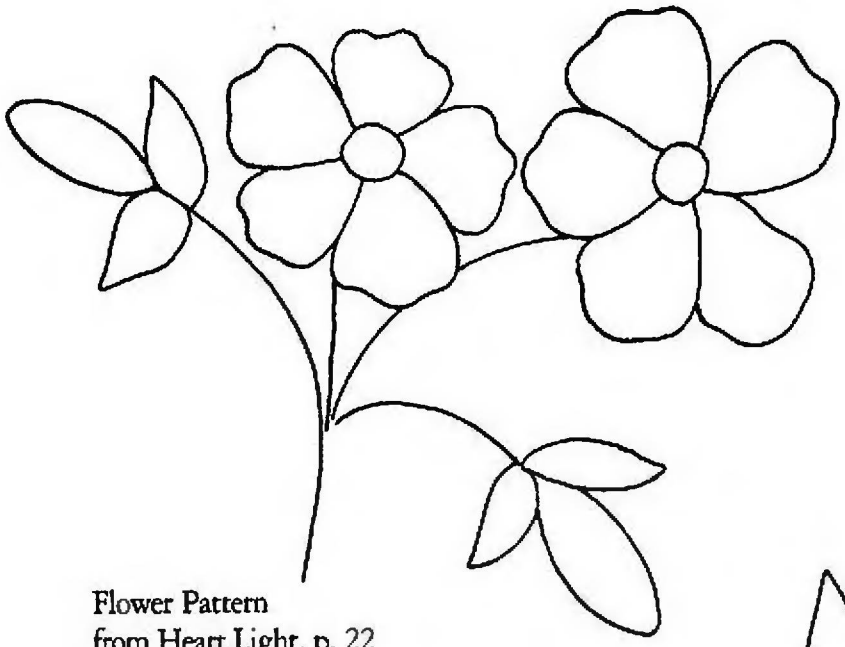
Wedding Cake Patterns



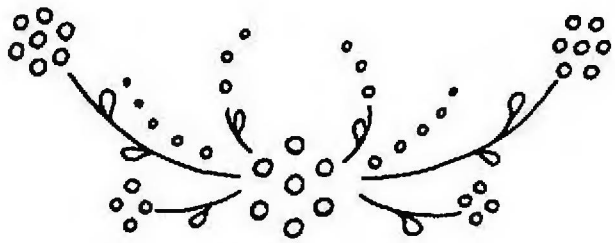
Triangle Patterns
from Declaration Of Love, p. 46



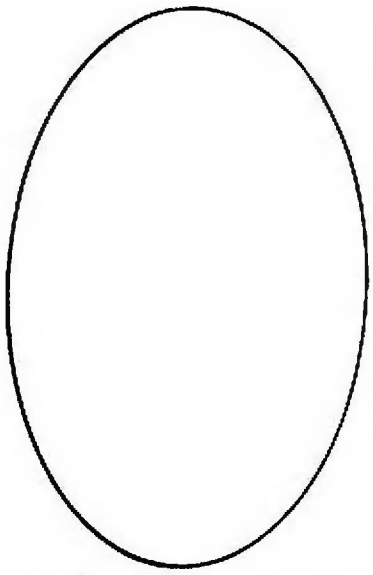
Panel and Post Patterns
from Cathedral Of Dreams, p. 35



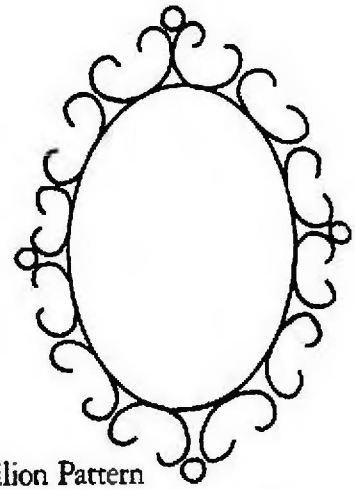
Flower Pattern
from Heart Light, p. 22



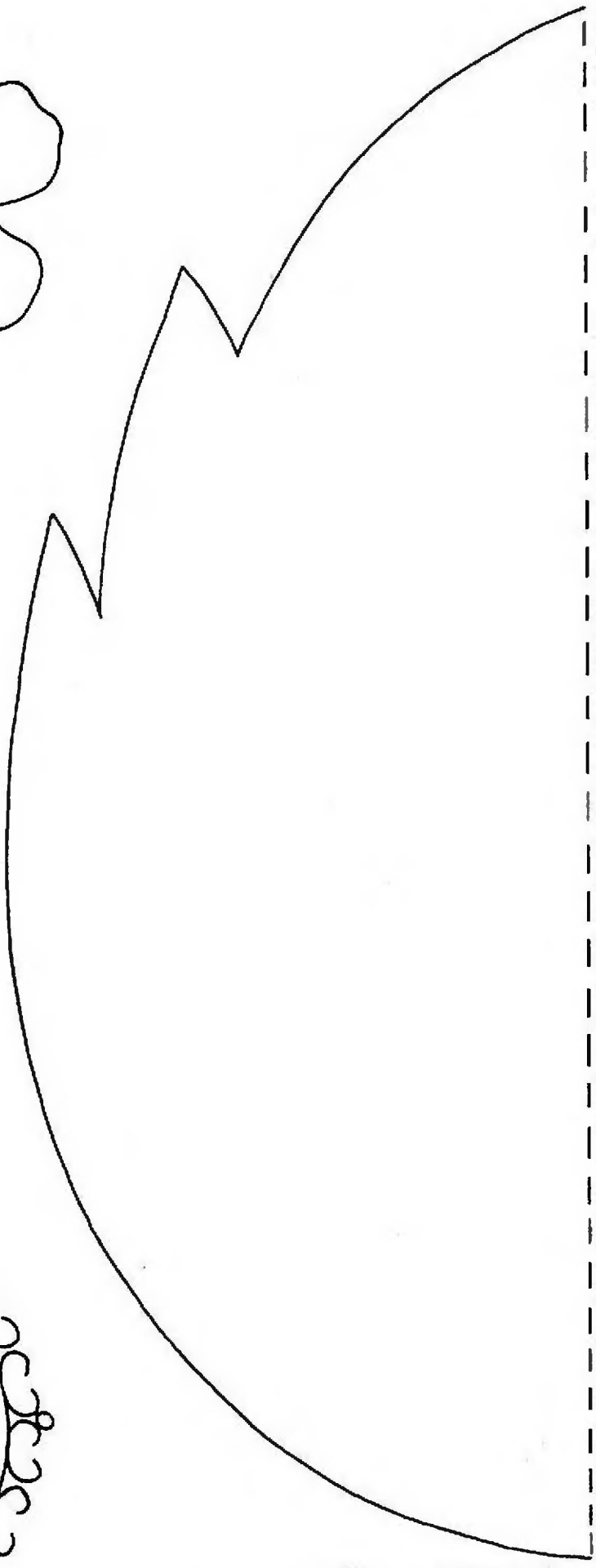
Embroidery Work Pattern
from Love Springs Eternal, p. 26



Oval Pattern
from Unforgettable, p. 52



Medallion Pattern
from Cameo Appearance, p. 7



Leaf Pattern (Half of Leaf)
from Winter Elegance, p.49

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